

S. Sherman Associates

OPERATIONAL CONSULTING | MANAGED PURCHASING | ANALYSIS & PROCESS ENGINEERING

REVENUE ENHANCEMENT

“We Become a Source of Funds”

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Fresh Produce

QA UPDATE:

Week of 10/12/11

QA Update for the week of 10/12/11 The effects of recent rainstorms continue to manifest itself in the form of bottom rot and decay in all lettuces. We continue to see Romaine Lettuce, which has not opened fully, a defect known as cupping and twisting. The forecast shows warm weather, so we can expect product growth at above average rates, potentially affecting texture and increasing the chances for mechanical damage. The heat and water input will also combine to create issues with internal burn and solid, heavy product. Packer label strawberries continue to exhibit defects due to the changing weather patterns.

Asparagus:

Markets are steady. Size and quality are very good, prices are high

Avocado, Hass:

Markets continue to come off as supplies from Mexico, the Dominican Republic, and Chile increase

Bean, Green:

Markets are high as supplies tighten

Berry – Blackberry:

Markets are up. Growing areas in Guatemala and Mexico have been hit with Rain.

Berry – Blueberries

Argentina is the main supplier with air shipments filling in-between ship arrivals. Markets are active but expected to ease soon.

Berry – Raspberry:

Quality is improving. Minor pro-rates are taking place out of California

Broccoli & Cauliflower:

Broccoli markets are steady but expected to get stronger next week. Similarly, Cauliflower supplies are expected to tighten up in the following week. Condition and quality of broccoli and cauliflower have been good lately, occasional defects due to bruising and discoloration.

Celery

QA is seeing occasional yellowing and cracking in celery.
Good supplies and quality on all sizes. Michigan growing areas are ending.

Citrus:

Lemons: Good condition and quality for the new crop of District 3 lemons.

Valencia Oranges: **QA has determined that there are brands currently not available due to late-season stress and recent weather conditions. Again, please check with your vendor.** QA is anticipating that some Navel growers will start producing product at the end of October, while the others will produce during the first week of November. Strong supply of Navels will be achieved by the 15th of November.

Limes: Markets are Steady. Quality and coloring continue to improve

Cucumber & Eggplant:

Cucumber and Eggplant supplies and quality are good.

Grapes:

Recent rains did not adversely affect grape quality, mainly because Thompson's were picked prior to the rain event, and red grapes were tarped in anticipation of rain. Therefore, grape quality remains good. Red and green grape markets are steady. Issues with coloring continue to affect green grapes. Black grapes are tight and will remain this way for the remainder of the season. Globe grapes have tightened.

Melon:

Cantaloupe & Honeydew: Arizona harvesting has begun with larger sizes of Cantaloupe and Honeydew being plentiful. Small sizes are tight.

Onions:

Excellent quality coming out of Idaho, Oregon and Washington

Green peppers & Squash:

Green Pepper supplies are good coming out of Georgia. Markets are steady. Yellow Squash markets are strong but expected to ease as supplies increase. Zucchini Squash markets have come off. Supplies are good. Mexico has begun.

Lettuce:**Commodity Iceberg**

As with last week, head lettuce is being approved sporadically; QA is seeing excessive decay and bottom rot, as well as jumbo sizes and discoloration. Palletized zed lettuce weights are ranging from 47-50+ lbs. Packer head lettuce is trending large and heavy. Other defects noted during QA's inspections are: puffy lettuce heads and cracked ribs. Food service is scarce, roughly 10% of available product.

Green and Red Leaf:

Product condition and quality are reported to be good, occasional seeders noted. Weights are ranging from 211-22lbs.

Romaine:

QA is seeing some defects due to cupping and mildew, and occasional defects due to twisting and undersized product. Romaine Hearts: Occasional defects identified during inspections are twisting, ribbing, and fringe burn.

Pre Cut Lettuce:

QA is seeing occasional defects such as slabs (large chunks due to larger product) and discoloration in some iceberg-based salads. Occasional defects in chopped romaine due to tip burn. Expect decay from current weather conditions and less brand availability.

Spinach Spring Mix:

Spinach and Spring Mix quality has been good lately; however, due to current weather conditions brand availability will be reviewed on a case-by-case basis. Defects such as mechanical damage, mildew, water soaked, and yellowing/decay will impact brand availability.

Red Peppers:

Red and Yellow pepper supplies are good coming out of California. Markets have relaxed

Potatoes:

Markets have eased. Quality and availability are good. Larger sizes are more plentiful.

Strawberries:

Watsonville and Salinas-area strawberry quality is poor to fair, depending on growing. Defects identified are over-ripe product, decay, rain damage, and white shoulders. QA is seeing 118-20 count per 1-pound container out of Watsonville, and 22-24 count per 1-pound container for Salinas-area. **There are brands currently NOT available due to recent rains and weather conditions. Check with your vendor.**

Tomatoes:

Supplies have tightened as a result of rain in growing areas. Quincy Florida is expected to start in 2-3 weeks.