



Produce Wholesale Guidelines

Please refer to the following list when preparing your delivery for the co-op:

General Guidelines:

- **No oversized vegetables** (they tend to be woody)
- **Produce washed and clean from dirt**
- **Bunches uniform and clean from yellow leaves**

(Please have produce separated into boxes or bags by item)

Fruit

Apples: Clean, free from bruises or bug damage

Blueberries: Clean from debris and soft/wrinkled fruit. Berries in hallocks or clamshells (hallocks can be provided by the co-op)

Raspberries: Clean from debris and soft/moldy fruit. Berries in hallocks or clamshells (hallocks can be provided by the co-op)

Strawberries: Clean from debris and soft/moldy fruit. Berries in hallocks or clamshells (hallocks can be provided by the co-op)

Blackberries, Huckleberries, etc: Clean from debris and soft/moldy fruit. Berries in hallocks or clamshells (hallocks can be provided by the co-op)

Vegetables

Beans (Green/Yellow/Fava): Clean of moldy, soft beans

Beets (Bunch): Washed thoroughly. Tied securely with a twist tie. Must have healthy leaves (otherwise consider bulk)

Beets (Bulk): Clean cut at top. Washed thoroughly.

Broccoli: Heads tight (not separating and starting to bolt). Clean from dirt.

Cabbage: Heads tight. You may leave some outer leaves to help protect head during processing.

Carrots (Bunch): Uniform sizes of carrots in bunch. Washed thoroughly. No ugly (split, gnarled) carrots please

Carrots (Bulk): Properly topped. Washed thoroughly. Watch for splits and bug damage.

Cauliflower: White heads (too much contact with sun can cause yellowing). Some leaves left on surrounding head. Clean.

Celery: Clean. Tops trimmed neatly.

Cucumbers: Not blown-out (over-mature, bulged out with no texture)

Fennel: Clean base. Tops trimmed if greens are very long.

Bunched Greens: Uniform size. Tied securely with twist ties. No yellow leaves or leaves with lots of holes.

Bunched Herbs (Parsley, Cilantro, Mint, Dill, etc): Uniform size. Tied securely with rubber band. Clean.

Leeks: Clean. Tops cut in chevron pattern. Roots trimmed short.

Lettuce: Clean. Full heads. No bolting.

Onions (Storage): Fully cured. Clean from obvious dirt.

Garlic: Fully cured. Clean from obvious dirt.

Onions (Green): Uniform bunches. Tied with rubber band. No yellow leaves.

Onions (Spring): Outer layers peeled back and free from dirt. Tops cut.

Peppers: Solid and firm.

Potatoes: Graded by size. Clean.

Radish: Uniform size of radishes in bunch. Clean. No split radishes. Tied securely with rubber band/tie.

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Salad Mix: Clean. As dry as possible. Preferably bagged.

Spinach (Bunch): Secured with twist tie. Preferably cut with some roots still on (1/4 inch of roots under stems). This helps the bunches not wilt as fast in the display cooler.

Spinach (Baby): Clean. As dry as possible. Preferably bagged.

Squash (Summer): Firm. Clean.

Squash (Winter): Fully cured (ripe). Clean.

Tomatoes (Slicer): Firm, no soft spots.

Tomatoes (Cherry): Clean from debris. No splits. Pinted up in hallocks (hallocks can be provided by the co-op).

Turnips: Properly topped. Clean.