

Market Overview



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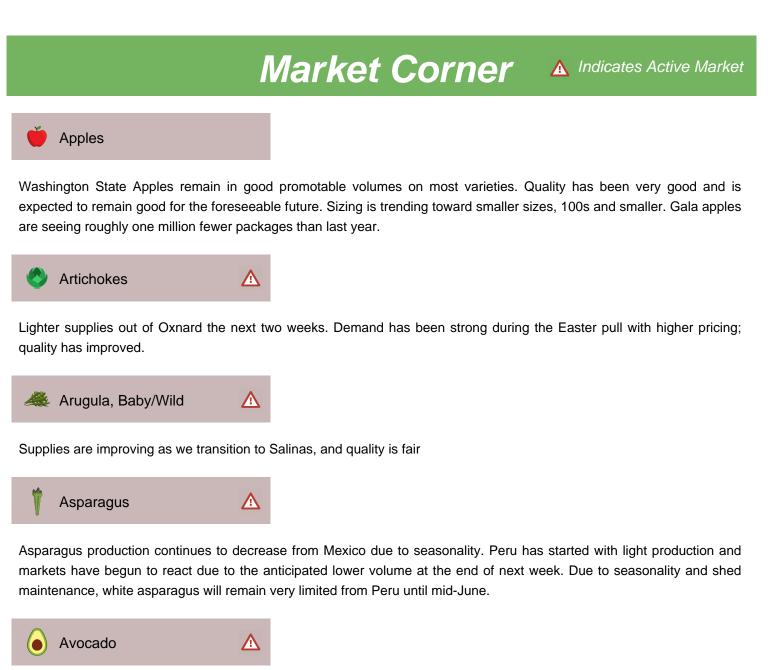
Unfavorable weather conditions, drought, and prolonged El Nino/La Nina effects persist, leading to reduced production and increased market prices for various commodities. The elevated market prices are anticipated to persist for the next several weeks. The transition from Yuma to Salinas in California and Arizona is nearly finalized, with Yuma operations wrapping up by the conclusion of the upcoming week. Beginning the week of 4/22, all wet veg products will be shipped from the Salinas Valley, while a small number of shippers will continue to operate from Huron for the subsequent two weeks. Supply and quality are on the rise, resulting in stable to slightly lower prices for lettuce and romaine in the markets. However, we anticipate pricing to remain elevated throughout the transition period. As expected, the avocado market is currently in an adjustment period. Excess inventory on larger fruit has softened the spot market, but adjustments are being made, and a more stable market is expected next week. Cinco de Mayo pulls will begin next week, and confidence remains high for a strong promotional lift. There is availability across all sizes, and the industry is supporting a wide range of promotions for the year's 2nd largest avocado pull. Excess inventory in the U.S. needs to be moved through quickly, with dry matter shortening shelf life. The spot market will remain weak for the next few days, but then offers will dry up quickly. Best deals remain on 48s & larger for the short term. California volume is ramping up quickly as higher markets bring favorable grower returns; volumes came in much higher than projections for last week, and similar numbers are expected this week. With higher markets expected to continue through spring, we can expect California to go big early and then finish the season before we're accustomed to it. The size curve out of Peru is projected to be skewed more heavily towards 48s and smaller, which is not what we're accustomed to from this COO. Sizing programs are down for this season is being recommended. As mentioned, Peru estimates that 220M pounds will be imported to the US this year, with peak arrivals from July through August. Furthermore, Cinco de Mayo's demand and Mexico being a month ahead of their annual harvest cycle will keep the overall market elevated through Spring. Longer extending lids remain high & conservative as the market is expected to continue trending higher into June. Shortages of various winter vegetable items from Mexico and Florida will persist due to the effects of the La Nina/ El Nino weather pattern. This week's most affected items are chile/hot peppers, particularly jalapeno, tomatillo, shishito, and serrano. Prices are expected to remain high for this time of year due to drought, a prolonged transition between winter and spring production, and unfavorable weather conditions. Tomato production will continue to decline, especially in the rounds category. Some growers are facing losses in new plantings due to pollination issues and low yields caused by late

THE FRESH REVIEW



Market Overview

rains and cooler temperatures. Improvement in the markets is anticipated in the next 3-4 weeks.



Last week's harvest closed at 63M pounds up 15% vs. the previous week, and back to falling within the prior 6- week average. Projections are calling for over 70M pounds to be harvested for the US this week, but with the current weakness in the spot market on select sizes - Mexico is finally slowing things down. The size curve coming off the trees continues to favor larger fruit, and this trend will continue through April. The Normal crop continues to mature, and dry matter is averaging 34%. Market pricing fell across all sizes over the past week.

THE FRESH REVIEW

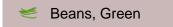




We are seeing some delays at the ports, but we are not anticipating any supply issues. In some rare cases fruit may be a color stage behind in ripening. Overall fruit is showing great overall Quality.



Production from Guatemala has improved this week and should continue to improve after the Easter break from harvests. Steady supply and improved quality of French beans out of Mexico.



Steady supply and good Quality available out of Florida and Mexico this week

Blackberries

Quality is good, with sizing between the medium to large range, nice sheen, mostly black, and with good firmness. Due to high temps in the regions, we do see some regression in some ranches and some softer fruit as the days get hotter.



Blueberries

So far, growers have had a slow start to the California season, with low production due to the colder weather. Seeing some soft fruit and redbacks, but the packing house is doing a good job of keeping them out of finished packs. Overall, the quality looks good, and the size and flavor are nice. Peak volume is expected to begin in April and drop in May. Out of the east, temperatures have continued rising as we go further in the Spring. Volume has been ratcheting up quickly as we get into the peak coming in the end of April. Berries are medium to large in size and have excellent quality, size, and flavor. Seeing some attached stems, blush, and scarring here and there in packs. Georgia is about 10 days out for some serviceable volume. Quality and overall production looks to be good with nice size.



Salinas broccoli volumes are increasing but still below normal. Market remains firm at higher prices and quality is very nice.



Salinas is showing good quality with increasing volumes



Brussels Sprouts

Overall Supplies and Quality remain good as Mexico and the Oxnard growing regions are in full production. Demand is increasing.



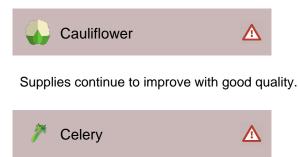
Quality is good although supplies continue lighter. Market is steady.



The cantaloupe market has remained stagnant due to lower demand the past few weeks. Recent sizing has been primarily 9ct as the percentage of jumbo fruit has settled after peaking last week in addition to a good supply of 12s available. Brix levels are steady in the 12-15% range with an excellent flavor profile that resembles summertime fruit.



Steady supplies continue with good quality. Shippers still have light volume on Jumbos out of California.



The market is trending higher as we head into next week with decreased supplies anticipated over the next few weeks



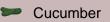
Cilantro supplies, and Quality continue to improve.



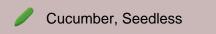
Good supply available out of Florida and Mexico this week. Quality is good out of the southeast and South Georgia projected to start the 2nd week of May.







Steady supply available out of McAllen, Nogales, and Florida. South Georgia is projected to scratch on new crop at the end of April.



Promotable volume crossing from Mexico; markets were firmer this week due to lighter supply of slicer cucumber. Quality is good.



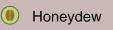
Grape availability remains at record lows on all varieties, and we expect this to continue through the month with elevated pricing on market business. There is more fruit on the water and scheduled to arrive and conditions are expected to slowly improve over the next 2 weeks. We do expect firm markets until the Mexican crop begins in approximately 4-5 weeks. Quality is fair and we are still asking for subs to black grape since they seem to have the best quality and legs over the red and greens.



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Basil quality has improved this week. We are still seeing some quality issues with dill, mint, and oregano. Rain continues to affect supply and quality. Chervil production has improved.



With limited honeydew crossings currently through Nogales, western demand has started to trickle back to the east and has assisted movement on this side. Current sizing had been primarily 5/5Js from both Guatemala and Honduras production, but we are beginning to see a slight shift with a few more 6s by end of the week arrivals. Quality of the honeydews has been very good especially on second cycle production from Guatemala. Brix is ranging 12-15%

THE FRESH REVIEW





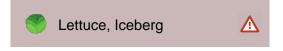
We are seeing a significant size shift on Lemons. Small fruit is getting exceptionally short with reports that 70- 80% of the crop is running 95's/115's/140's with no relief in sight until imports start in late June.



Available supplies will vary for each growing region with a wide range in Quality as Salinas is starting and Yuma is finishing up for the season. The market is still trending lower into next week with the market on leaf items expected to be very volatile through the coming weeks during transition.



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We continue to see a wide range of quality, head size and weights. Market pricing appears to be trending slightly lower. However, industry supplies are still forecasted to remain below normal for this time of year



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Romaine and romaine heart production is steady. Demand continues to show strength with good to fair quality, markets remain strong. Many shippers have finished in Yuma for the season, so we will see supplies out of both Yuma and Salinas through next week.





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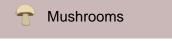




The market continues to soften as overall demand has weakened. We continue to see increased availability on small sizes from new production harvests with large sizes continuing to be limited in supply. We are anticipating a slight increase in demand for Cinco de Mayo but anticipate market to continue to soften throughout Q2.



Peruvian mango volumes are winding down quickly, currently representing 30% of industry imports. In response to the market's limited supply, Mexico is ramping up the harvest of Ataulfos/Honeys. With more Honey imports, prices on the variety are shifting downward, especially on small-sized fruit (20-22s). Mexican Ataulfos are shipping from Oaxaca and Chiappas, representing 46% of U.S. arrivals. The volume of Tommy Atkins mangos from Mexico is growing weekly and currently represents approximately 25% of import volumes. Round varieties from Mexico are trending on large and small sizes (8-12s), while Kents from Peru are trending large and extra-large (5-7s). As Peru exits the market in the coming weeks, the availability of extra-large fruit is expected to decline. Even with the increased arrivals from Mexico, the market remains undersupplied. Guatemala and Nicaragua expect to begin shipping Tommy Atkins in late February for mid-March arrivals. Volumes from Central America are projected to peak in April and top 700,000 cartons shipped during peak production.



Stable supply and good quality available.



The market remains strong as growers are facing some quality issues in the growing areas of Mexico. Market is expected to continue strong through next week.



🍐 Onions, Red

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The onion market remains strong, but for a third consecutive week, it did not increase. White onions remain nonexistent in Idaho/Oregon, and extremely tight in Washington. We did begin to see a few more Mexican whites, and even a handful of yellows begin to cross in a small way this week. This would line up with the reports that Mexico has quit purchasing the domestic supply out of the Pacific Northwest as well. We are anticipating that in the next 1-2 weeks, Mexico will start bringing across a large enough crop to help ease the supply concerns in the Pacific Northwest. We should see Texas onions start about the first or second week in March as well. For the first time in a long while, there is some relief around the corner. Growers in the Northwest continue to experience a decrease in packouts with each passing week that the onions sit in storage. While this is often a recipe for the market to increase, we are seeing more growers want to run higher volumes of product at the current FOB levels, and not risk further shrink and claims as we get later into the season. If there are no weather events or unexpected supply interruptions, we feel there is a good chance that we have hit the ceiling on the current market for the time being. This can change very quickly should a weather event occur down in Texas/Mexico. California has experienced quite a bit of rain, and summer onion growers are becoming bullish that this may an effect on yields this Summer. However, it is still too early to tell how supply and FOBs will behave from May and beyond.

Onions, Yellow

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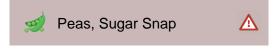
Oranges

Small size oranges continue to be in extremely short supply and will remain in short supply for the remainder of the navel season and into the valencia season. In addition, forecasted rain in the orange growing regions in central California will lead to delays in harvesting and trucks getting out timely. Early Valencia's are starting in a very light way with sizing trending large as well.





Guatemala's snow peas and sugar snaps production remains unchanged but will decrease within the next two weeks due to the heat. Out of the west, a steady supply of snows and sugar snaps.



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Peppers, Anaheim

Record low supplies and higher demand are pushing prices higher across the entire category. Overall, the quality is fair, but we expect to see a large imbalance in supply over the next 4-6 weeks. Once some of the newer growing areas begin production, we hope to see some relief. in the meantime, we will continue to see the potential for shorts and escalated pricing. In Mexico, the main growing regions in Sinaloa are ending and Cadereyta is not starting until the end of this month. Typically, the Sinaloa season goes on for a few more weeks and we don't see this supply GAP. However, due to weather related issues the GAP is bigger this season. In the east, we are seeing the same thing, typically a lot of pepper is available out of Florida this year to offset the transition crops in Mexico, between less acreage being planted and weather we have a lighter supply available for market. We will not see improvement in the east until South Georgia starts Mid-May. Until then markets are going to continue to be firm and see pricing above the \$40 watermark on most varieties.

Peppers, Green

Better supply this week across all sizes and quality is good. The desert is expected to start in May with South Georgia scratching late April.



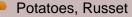
Excellent supply and good quality available on all sizes



Pineapple

We are seeing lighter volume and some delays at the ports causing a few shortages. We should see improvement after the Easter Holiday. Quality remains good





The market continues to feel stable on all sizes and grades for the moment, with the exception of 40ct potatoes. While potatoes as a whole should remain plentiful, we do anticipate 40ct commanding a premium more often than not until the end of the crop. They have continued to be available for mixers, but we are not seeing very much straight load availability, or even availability in heavy volume. There will be some lots that are better than others throughout the season, but this does appear to be a theme moving forward. Because of this, we do anticipate that we may see a pretty big gap between 40ct/50ct and the rest of the sizes. The good news is that food service sized cartons in the middle size range (60/70/80) appear to be plentiful. Unfortunately, at their current return levels on 90s/10s/2s/and retail bags, growers are losing quite a bit of money. The rest of Q1 will be a combination of both Burbanks and Norkotahs being shipped, and during the beginning of Q2 (in April), we will see Norkotahs wind down and will be shipping exclusively Burbanks until new crop in The Fall. In general, there are no major headwinds expected in the potato market during the first half of the year.

Raspberry

Weather has been hot and sunny throughout all regions, with strong, windy days. I see temps at the low 90s (some areas in the 100s) and nights at the mid-50s. Next week is looking to be similarly hot. Generally, the fruit is a good red color, with some slighter in colors in the pack due to picking a bit early ahead of the heat. Sizes are mostly medium to large depending on the ranch from which they are picked. Counts are 40-48. We do see some overripe and crumbled fruit sporadically throughout the packs, but crews are doing their best to keep them out of the packs.

🧶 Spinach

Supplies are good with very good quality. Market is steady

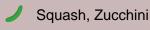
🕴 Spinach, Baby

Supplies are good with very good quality. Market is steady



Shipping out of Florida, McAllen, and Nogales. Good supply and Quality available in general. Best Quality continues to be on zucchini while yellow squash, with its tender skin far more vulnerable to imperfections, seems to remain very light in supply.





Shipping out of Florida, McAllen, and Nogales. Good supply and Quality available in general. Best Quality continues to be on zucchini while yellow squash, with its tender skin far more vulnerable to imperfections, seems to remain very light in supply.



Strawberries

The California season is slow to start due to rainfall and cooler temperatures. The quality is good with good sheen, color, and flavor, but all growers see misshapen fruit, burnt calyx, spongy tips, water damage, and pin rot. Rainfall is expected this weekend, which will continue to delay the start of the peak season. Production-wise, plants are looking to burst and are loaded with strawberries— once dryer weather and warmer temps come back to the area, we will see a huge jump in volume towards the end of the month.



Crops out of Mexico are slowly improving and we are seeing a downward trend on price as the volume increases. Unfortunately, with the imbalance on the east coast due to less acreage planted and weather-related pressure, markets remain at record highs. We will see this continue until Florida can produce volume consistently.



Out of the east, good supply and quality are available. Out of the west, steady supply and good Quality are available, crossing through McAllen and Nogales.



Markets remain escalated as weather last week caused delays and yield loss in the older crops throughout Immokalee, which has put extra pressure on the market until growers can start packing the spring regions. We expect higher markets through the 3rd week of April when we expect to see more volume out of the newer areas. Quality will be hit and miss over the next week.



Good supply and quality available this week. We expect volatility in the roma market over the next 3 weeks.





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Market Report **A** Indicates Active Market

Ŭ	Apples		Quality	Good	۲	Condition	Good	٢	Demand	Good	۲	Price Trend	Slightly Higher	۲
Quality - Good, Condition - Good, Demand - Good, Price Trend - Slightly Higher.														
Zone:	Zone: Zone C.													
	Artichokes	⚠	Quality	Fair	Ŧ	Condition	Ordinary	Θ	Demand	Moderate	Θ	Price Trend	About Steady	Θ
Qualit	y - Fair, Condition - (Ordina	ary, Dem	and - N	/lode	erate, Price	e Trend ·	- Abc	out Stead	у.				
Zone:	Zone: Zone C.													
*	Arugula, Baby/ Wild		Quality	Ordinary	(Ə	Condition	Poor	٩	Demand	Very Good	۲	Price Trend	Steady	Θ
Qualit	Quality - Ordinary, Condition - Poor, Demand - Very Good, Price Trend - Steady,													

Zone: Zone C.

Food Safety Notes: Arugula is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Arugula is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Zone: Zone C.



Quality - Ordinary, Condition - Poor, Demand - Very Good, Price Trend - Slightly Lower.

Zone: Zone A+.

Food Safety Notes: The FDA has conducted Microbiological Surveillance Sampling (FY14-16) for whole fresh avocados and for processed avocado and guacamole (FY17-19).

🍉 Ba	ananas	Quality	Good 🔿	Condition	Fair	Demand	Good	Ŧ	Price Trend	Slightly Higher	۲	
Quality - Good, Condition - Fair, Demand - Good, Price Trend - Slightly Higher.												
Zone: Dry Storage.												
🥌 Be	eans, French	A Quality	Ordinary Θ	Condition	Ordinary Θ	Demand	Very Good	•	Price Trend	About Steady	Θ	
Quality -	Ordinary, Conditi	on - Ordinary	, Demand -	Very Good	l, Price Tren	d - About	Steady.					
Zone: Zo	Zone: Zone A.											
🥌 Be	eans, Green	Quality	Fair 💮	Condition	Ordinary	Demand	Very Good	•	Price Trend	Slightly Higher	•	
Quality -	Fair, Condition -	Ordinary, Der	nand - Very	Good, Prie	ce Trend - S	lightly Hig	her.					
Zone: Zone A.												
🏹 Be	eets	Quality	Good 🕜	Condition	Good 🔿	Demand	Moderate	€	Price Trend	About Steady	Ð	
Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.												
Zone: Zo	Zone: Zone C.											

THE FRESH REVIEW





Quality - Fair, Condition - Ordinary, Demand - Good, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: The FDA has conducted Microbiological Surveillance Sampling (FY19-20) for frozen berries, which includes strawberries, raspberries and blackberries.



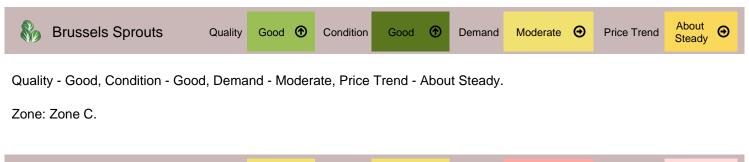
Quality - Good, Condition - Good, Demand - Moderate, Price Trend - Slightly Lower.

Zone: Zone C.

Food Safety Notes: Bok Choi is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



THE FRESH REVIEW



Cabbage, Green Qua	llity	Fair	•	Condition	Ordinary Θ	Demand	Good	۲	Price Trend	Slightly Higher	
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Quality - Fair, Condition - Ordinary, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone C.

Food Safety Notes: Cabbage is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Cabbage is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Fair, Condition - Ordinary, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone C.

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Quality - Good, Condition - Ordinary, Demand - Moderate, Price Trend - Slightly Higher.

Zone: Zone C.

Fresh Cencepts

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Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

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Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Processed cabbage is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Cabbage is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.



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Quality - Ordinary, Condition - Ordinary, Demand - Fairly Good, Price Trend - Slightly Higher.

Zone: Zone C.

Food Safety Notes: Cantaloupes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity-Specific Food Safety Guidelines for Cantaloupes and Netted Melons were created to convey the best practices associated with the industry.



Quality - Ordinary, Condition - Poor, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Processed carrots are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illnesse.





Quality - Ordinary, Condition - Poor, Demand - Moderate, Price Trend - Steady.

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Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Processed carrots are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Zone: Zone C.

Fresh Cencepts



Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Chard is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Chard is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).

Good



Quality - Ordinary, Condition - Ordinary, Demand - Good, Price Trend - Slightly Lower.

Zone: Zone C.

Food Safety Notes: Cilantro is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. Commodity Specific Food Safety Guidelines for the Production, Harvest, Post-Harvest, and Processing Unit Operations of Fresh Culinary Herbs were created to reduce the potential of contamination in their production and handling environments. The FDA has conducted Microbiological Surveillance Sampling (FY18-21) for fresh herbs, which includes cilantro, basil and parsley.



THE FRESH REVIEW



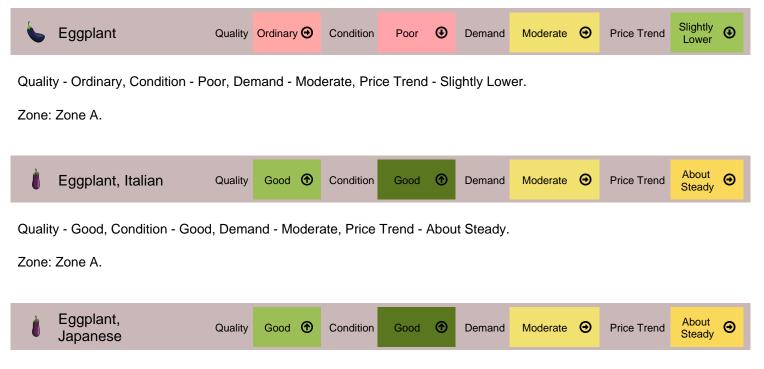
Food Safety Notes: Cucumbers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. The FDA has conducted Microbiological Surveillance Sampling (FY16-17) for cucumbers.



Quality - Ordinary, Condition - Poor, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone A.

Food Safety Notes: Cucumbers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. The FDA has conducted Microbiological Surveillance Sampling (FY16-17) for cucumbers.



Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone A.

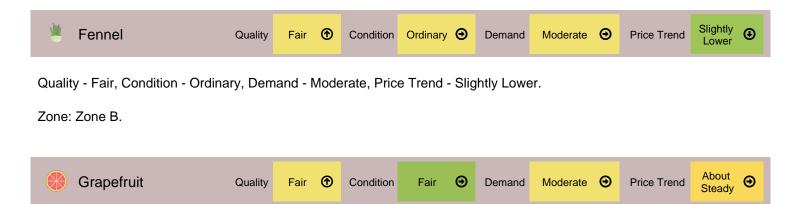
Fresh Cencepts



Quality - Ordinary, Condition - Ordinary, Demand - Moderate, Price Trend - Slightly Lower.

Zone: Zone C.

Food Safety Notes: Escarole is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Escarole is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Fair, Condition - Fair, Demand - Moderate, Price Trend - About Steady.

Zone: Zone A.

Food Safety Notes: The 2022-23 Florida Citrus Production Guide was created to serve as a reference for information needed to guide decision-making in Florida citrus-growing operations.



THE FRESH REVIEW



Quality - Fair, Condition - Ordinary, Demand - Moderate, Price Trend - Steady.

Zone: Zone C.

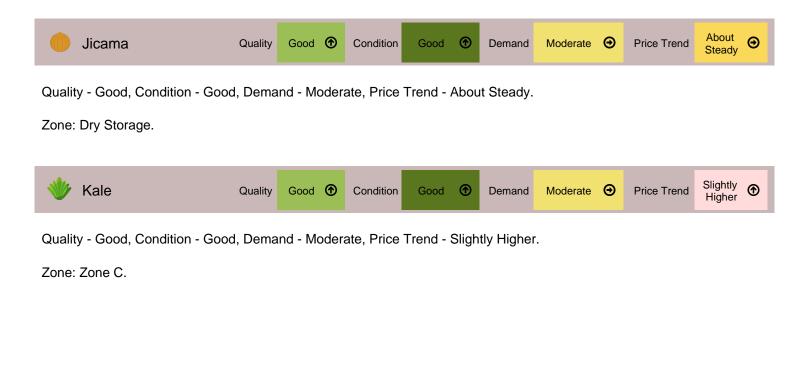
Food Safety Notes: Basil is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. Commodity Specific Food Safety Guidelines for the Production, Harvest, Post-Harvest, and Processing Unit Operations of Fresh Culinary Herbs were created to reduce the potential of contamination in their production and handling environments. The FDA has conducted Microbiological Surveillance Sampling (FY18-21) for fresh herbs, which includes cilantro, basil and parsley.

Honeydew Quali	Fair 🕤	Condition Ordinary	Demand Very Good 🔿	Price Trend Higher 🕥
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Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - Higher.

Zone: Zone A.

Food Safety Notes: Honeydew melons are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity-Specific Food Safety Guidelines for Cantaloupes and Netted Melons were created to convey the best practices associated with the industry.





Food Safety Notes: Kale is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Kale is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

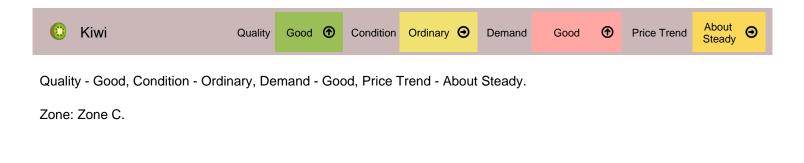
Food Safety Notes: Kale is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Kale is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

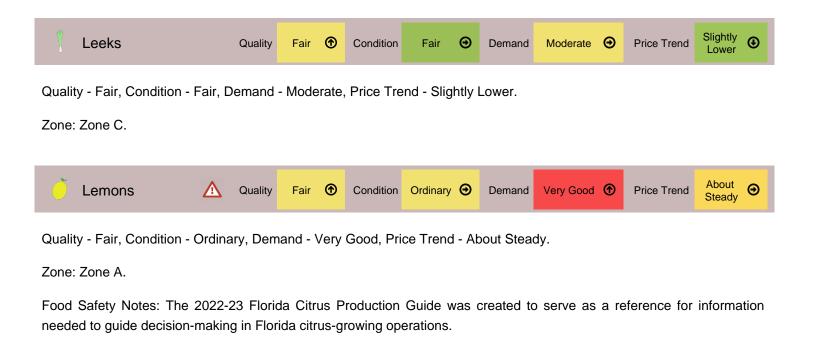
Zone: Zone C.

Food Safety Notes: Kale is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Kale is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



THE FRESH REVIEW







Quality - Ordinary, Condition - Poor, Demand - Moderate, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Butter lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Butter lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Good, Condition - Fair, Demand - Fairly Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Processed lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).





Quality - Good, Condition - Fair, Demand - Fairly Good, Price Trend - Slightly Lower.

Zone: Zone C.

Food Safety Notes: Processed lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Ordinary, Condition - Poor, Demand - Fairly Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Green leaf lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Green leaf lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).

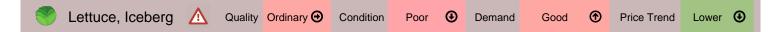


Quality - Ordinary, Condition - Poor, Demand - Moderate, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Butter lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Butter lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).





Quality - Ordinary, Condition - Poor, Demand - Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Iceberg lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Iceberg lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Ordinary, Condition - Poor, Demand - Fairly Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Red leaf lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Red leaf lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Ordinary, Condition - Poor, Demand - Very Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Romaine lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Romaine lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).





Quality - Good, Condition - Fair, Demand - Very Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Processed lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Romaine lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Ordinary, Condition - Poor, Demand - Very Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Romaine lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Romaine lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).

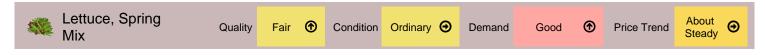


Quality - Good, Condition - Fair, Demand - Fairly Good, Price Trend - Lower.

Zone: Zone C.

Food Safety Notes: Processed lettuce is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Lettuce is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).

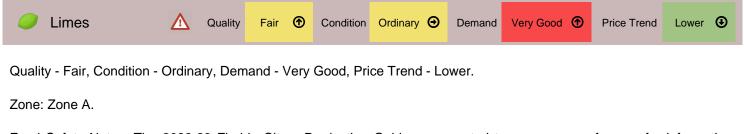




Quality - Fair, Condition - Ordinary, Demand - Good, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Spring mix is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Spring mix is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



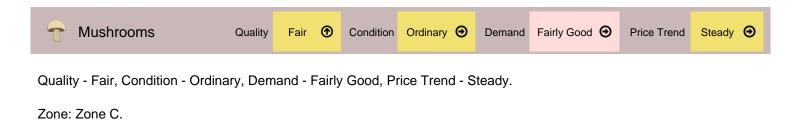
Food Safety Notes: The 2022-23 Florida Citrus Production Guide was created to serve as a reference for information needed to guide decision-making in Florida citrus-growing operations.

o Mango 🔬 Q	uality Ordinary	Condition	Poor	€	Demand	Moderate	Θ	Price Trend	Higher	•
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Quality - Ordinary, Condition - Poor, Demand - Moderate, Price Trend - Higher.

Zone: Zone A+.

Food Safety Notes: Mangoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



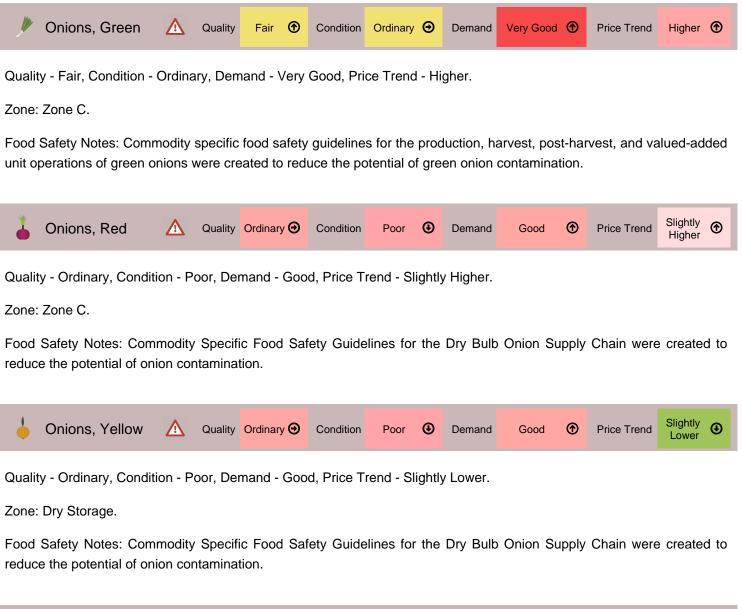




Quality - Ordinary, Condition - Poor, Demand - Good, Price Trend - Slightly Higher.

Zone: Dry Storage.

Food Safety Notes: Commodity Specific Food Safety Guidelines for the Dry Bulb Onion Supply Chain were created to reduce the potential of onion contamination.





Quality - Fair, Condition - Ordinary, Demand - Fairly Good, Price Trend - About Steady.



Zone: Zone A.

Food Safety Notes: The 2022-23 Florida Citrus Production Guide was created to serve as a reference for information needed to guide decision-making in Florida citrus-growing operations.



Quality - Good, Condition - Ordinary, Demand - Moderate, Price Trend - About Steady.

Zone: Zone A.

Food Safety Notes: Papayas are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. The Food Safety Best Practices Guide for the Growing and Handling of Mexican Papaya was created to align the entire growing industry of papayas in Mexico.



Quality - Fair, Condition - Fair, Demand - Good, Price Trend - Steady.

Zone: Zone C.

Food Safety Notes: Parsley is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. Commodity Specific Food Safety Guidelines for the Production, Harvest, Post-Harvest, and Processing Unit Operations of Fresh Culinary Herbs were created to reduce the potential of contamination in their production and handling environments. The FDA has conducted Microbiological Surveillance Sampling (FY18-21) for fresh herbs, which includes cilantro, basil and parsley.



Quality - Fair, Condition - Fair, Demand - Good, Price Trend - Steady.

Zone: Zone C.

Food Safety Notes: Parsley is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. Commodity Specific Food Safety Guidelines for the Production, Harvest, Post-Harvest, and Processing Unit Operations of Fresh Culinary Herbs were created to reduce the potential of contamination in their production and handling environments. The FDA has conducted Microbiological Surveillance Sampling (FY18-21) for fresh herbs, which includes cilantro, basil and parsley.





Quality - Good, Condition - Fair, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone A.

Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.





Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Quality - Good, Condition - Fair, Demand - Very Good, Price Trend - Slightly Higher.

Zone: Zone A.

Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. The FDA has conducted Microbiological Surveillance Sampling (FY 16-17) for hot peppers, which includes habanero, jalapeno and serrano peppers.



Quality - Good, Condition - Fair, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone A.

Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. The FDA has conducted Microbiological Surveillance Sampling (FY 16-17) for hot peppers, which includes habanero, jalapeno and serrano peppers.



Quality - Good, Condition - Fair, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone A.



Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Quality - Ordinary, Condition - Poor, Demand - Very Good, Price Trend - Slightly Lower.

Zone: Zone A.

Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Quality - Good, Condition - Fair, Demand - Good, Price Trend - Slightly Higher.

Zone: Zone A.

Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. The FDA has conducted Microbiological Surveillance Sampling (FY 16-17) for hot peppers, which includes habanero, jalapeno and serrano peppers.



THE FRESH REVIEW



Food Safety Notes: Peppers are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Food Safety Notes: The Commodity-Specific Food Safety Guidelines for the Production, Harvest, Storage, and Packing of Potatoes were created to harmonize all food safety programs related to potatoes.

Fresh Cencepts

THE FRESH REVIEW



Quality - Ordinary, Condition - Poor, Demand - Fairly Good, Price Trend - About Steady.

Zone: Dry Storage.

Food Safety Notes: The Commodity-Specific Food Safety Guidelines for the Production, Harvest, Storage, and Packing of Potatoes were created to harmonize all food safety programs related to potatoes.



Quality - Good, Condition - Good, Demand - Good, Price Trend - Slightly Higher.

Zone: Dry Storage.

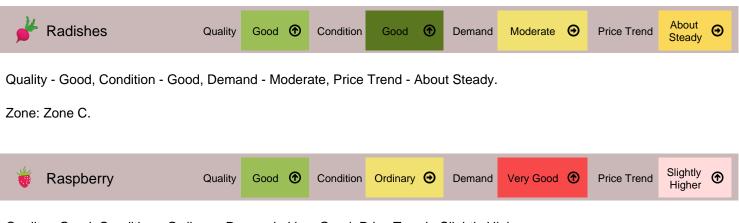
Food Safety Notes: The Commodity-Specific Food Safety Guidelines for the Production, Harvest, Storage, and Packing of Potatoes were created to harmonize all food safety programs related to potatoes.



Quality - Good, Condition - Fair, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Radicchio is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Quality - Good, Condition - Ordinary, Demand - Very Good, Price Trend - Slightly Higher.

Zone: Zone C.

Food Safety Notes: The FDA has conducted Microbiological Surveillance Sampling (FY19-20) for frozen berries, which includes strawberries, raspberries and blackberries.



Quality - Ordinary, Condition - Ordinary, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Spinach is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Spinach is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Ordinary, Condition - Ordinary, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Spinach is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Spinach is covered under the CA/AZ Leafy Greens Marketing Agreement (LGMA).



Quality - Ordinary, Condition - Ordinary, Demand - Moderate, Price Trend - About Steady.



Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: The FDA has conducted Microbiological Surveillance Sampling (FY19-20) for frozen berries, which includes strawberries, raspberries and blackberries.

Fresh Cencepts



Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - Slightly Lower.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - Slightly Lower.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



THE FRESH REVIEW



Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - Slightly Lower.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Ordinary, Demand - Moderate, Price Trend - About Steady.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - About Steady.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Ordinary, Demand - Fairly Good, Price Trend - Slightly Lower.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Ordinary, Demand - Very Good, Price Trend - About Steady.

Zone: Dry Storage.

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Fair, Condition - Fair, Demand - Moderate, Price Trend - About Steady.

Zone: Dry Storage.

Fresh Concepts

Food Safety Notes: Tomatoes are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain were created to harmonize food safety practices associated with fresh tomatoes.



Quality - Good, Condition - Fair, Demand - Moderate, Price Trend - About Steady.

Zone: Zone A.

Food Safety Notes: Radicchio is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



Quality - Good, Condition - Good, Demand - Moderate, Price Trend - About Steady.

Zone: Zone C.

Food Safety Notes: Watercress is included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.



THE FRESH REVIEW



Food Safety Notes: Watermelons are included in the FDA's Food Traceability List from the FSMA Final Rule for Food Traceability. To determine which foods should be on the FTL, the FDA developed a risk-ranking model for food tracing. The Model scores commodity-hazard pairs according to seven criteria: frequency of outbreaks and occurrences of illnesses, severity of illnesses, likelihood of contamination, the potential for pathogen growth with consideration of shelf life, manufacturing process contamination probability and industry-wide intervention, consumption rate and amount consumed, and cost of illness.

