

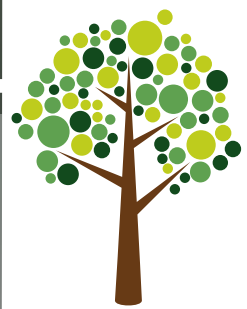


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# **OFM PRODUCE FRESH**

## **APPLE PORTFOLIO**



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# RED DELICIOUS

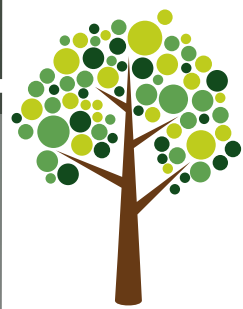
Crispy and slightly sweet.

Learn about the world's favorite apple for a snack. The heart-shaped fruit is bright red and sometimes striped. Known for having a crisp texture with a slightly mild flavor, this tasty apple excels in crisp, fresh salads. Uses: snacks, salads.

History: Introduced to market: 1874, place of origin Peru, Iowa, Family unknown, discovered as a random seedling on Jesse Hyatt's farm. The variety was originally known as Hawkeye.

Not recommended for baking, excellent for salads, not recommended for pies or jackets, not recommended for marinating, not recommended for refrigeration

Season: August / July.



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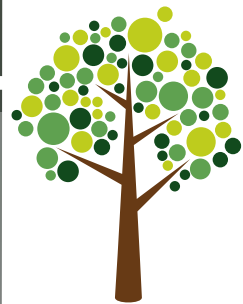
# GRANNY SMITH

Crunchy and acid.

Tempt your friends with Granny Smith apples! Known for its delicious tangy flavor and crunch, it's no surprise that the Granny Smith apple is so popular. In addition, it is a variety of apples to take away and eat as a snack, and it is one of the favorites of pastry chefs. Granny Smiths apples are great for any type of recipe including salads, purees, baking dishes, chillies and more. Uses: snacks, salads, baking preparations, drinks, cakes, purees, refrigeration preparations

History: Market Introduction: 1868, place of origin is Australia, her family is considered to be descended from French crab apples grown by Australian grandmother Maria Ann Smith.

Excellent for salads, excellent for cakes or pies, excellent for pureeing, excellent for baking, excellent for refrigeration.



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# ROYAL GALA

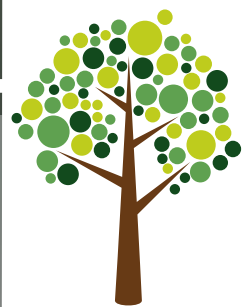
Crispy and very sweet

You will go crazy for a Gala! This crisp, sweet-smelling apple has orange and pink stripes on a beautiful yellow background. From the limeinas in salads, in cakes and as a puree, the Gala apple has gained popularity among consumers around the world. Uses: snacks, salads, baking preparations, beverages, cakes, puree

History: Market introduction: 1965, place of origin: New Zealand, Family: is a cross between Kidd's Orange and Golden Delicious varieties.

Excellent for salads, very good for cakes or pastries, excellent for pureeing, very good for baking, not recommended for refrigeration.

Season: August / July



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# GOLDEN DELICIOUS

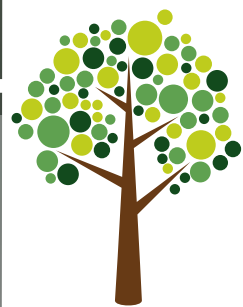
Crispy and sweet.

It is the ideal option for any recipe. Sweet and soft, this crisp apple has a tender, yellow skin, and its flesh remains white longer than other apples after cutting. Try a Golden Delicious, the apple for all uses: snacks, salads, baking, refrigeration, pureeing and more. Uses: snacks, salads, baking preparations, beverages, cakes, purees, refrigeration preparations.

History: Introduction to the market: 1914, luger of origin; Clay County, West Virginia, family unknown, but random seedling plant suspected of originating from Golden Reinette and Grimes Golden varieties.

Excellent for salads, excellent for cakes or pastas, excellent for pureeing, excellent for baking, excellent for refrigeration.

Season: August / July



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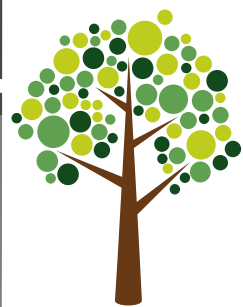
# HONEYCRIPS

Crunchy and particularly sweet.

Honeycrisp's name says it all! Crisp, sweet and juicy, this popular apple is bright red with pale green flecks. Its complex flavor is slightly acidic and it is a versatile ingredient to prepare both sweet and savory recipes. As a snack, Honeycrisp apples are very juicy and are also delicious in salads, pies, purees and baked goods. Uses: snacks, salads, baking preparations, beverages, cakes, puree

History: Market introduction: 1991 place of origin University of Minnesota, Minneapolis-St. Paul, Minnesota, his family is a cross between the Keepsake variety and an unknown variety.

Excellent for salads, excellent for cakes or pastas, excellent for marinating, excellent for baking, good for refrigeration.



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# FUJI

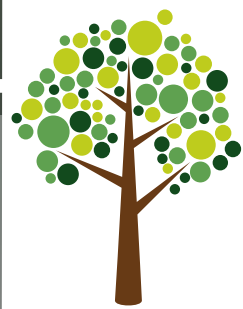
Crunchy and super sweet.

Enjoy all the flavor of a Fuji! Fuji, a crisp, super-sweet, edgy-tasting apple, can be enjoyed every day as a sandwich or in pies, purees, baking dishes and more. It is used in sandwiches, salads, baking preparations, beverages, cakes, purees, refrigeration preparations.

The history of the Market Introduction dates back to 1962, its place of origin is Japan, and its Family crosses the Red Delicious and Ralls Janes varieties.

Excellent for salads, very good for cakes or pastries, very good for pureeing, very good for baking, and very good for refrigeration.

Season: August / July.



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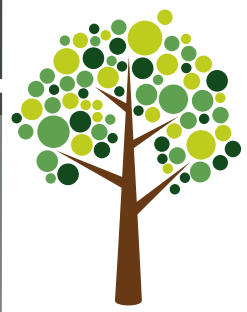
# CRIPPS PINK

Crispy and bittersweet.

Indulge in sweet, rosy Cripps Pink! Loved by sandwich makers and bakers for its sweet-tart flavor and crisp, firm flesh, this beautiful apple is a crowd pleaser. Named for its bright pink color, this versatile apple is great for snacks, salads, pies, purees, baking dishes, and for refrigeration. Uses: snacks, salads, baking preparations, drinks, cakes, purees, refrigeration preparations

History: Market introduction: 1985, place of origin: Australia, Families a cross of Golden Delicious and Lady Williams apples. Excellent for salads, excellent for cakes or pastas, excellent for marinating, very good for baking, and very good for holding.

Season: November / July.



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# AMBROSIA

Crispy and slightly sweet.

Availability: All year round, Uses for snacks, snacks, salads, baking dishes, drinks, cakes, purees and for refrigeration. Sweet as honey, edge like a ray of sunshine Known as the "irresistible apple" grown by a select group of growers.



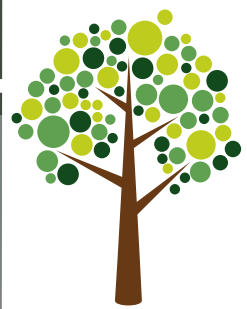
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# COSMIC CRISP

Sweet and sour.

Bred by researchers at Washington State University, the Cosmic Crisp® apple is a cross between Enterprise and Honeycrisp. It is prized for its perfectly balanced flavor and deliciously crisp texture. It is not transgenic. Excellent for baking and snacking.



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# BRAEBURN

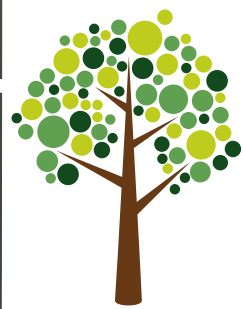
Crunchy and acid.

The intense flavor of a Braeburn is second to none. This apple has a sweet and tart flavor with hints of sweet spices. The color of its shell varies between orange and red on a yellow background. A great snack for any time of day, Braeburn apples are also a good choice for use in salads, pies, baking dishes, and purees. Uses: snacks, salads, baking preparations, drinks, cakes, purees, refrigeration preparations

History: Introduced to market: 1952, Place of Origin: New Zealand, Family: Unknown, Discovered as a random seedling and believed to be a cross of Lady Hamilton and Granny Smith varieties.

Excellent for salads, very good for cakes or pastas, very good for pureeing, very good for baking, and very good for refrigeration.

Season: October / July



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# OTHER VARIETIES OF APPLES:

## **AURORA.**

Annually very crisp and delicately sweet, available October - January, Uses in sandwiches, salads, baking dishes, beverages, cakes, purées and for refrigeration.

## **AUTUMN GLORY.**

Crisp and sweet, available from November to April, uses in snacks, salads, baking preparations, purées.

## **BREZZE.**

Breeze™ is aromatic and sweet with a crisp, dense white flesh. It has a solid reddish-pink coloration on a yellow background. Available from April to July, uses for snacks, sandwiches, salads, baking dishes, purees and cakes

## **CAMEO.**

Crispy and sweet and sour, Available from October to August, it is used in snacks, salads, baking dishes, drinks, cakes, purees and for refrigeration.



### **JAZZ.**

Crunchy and acidic, Available from September to July, it is used in snacks, salads, pastry dishes, drinks, cakes, purees and for refrigeration.

### **JONAGOLD.**

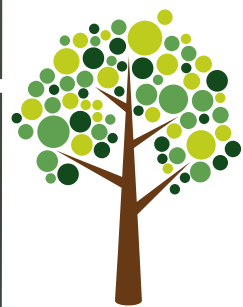
Crispy and sweet and sour, available from October to July, it is used in sandwiches, salads, baking dishes, beverages, pasteles y puré.

### **JUICE.**

With a dense, crunchy and sweet pulp with a slightly acid touch... and very, very juicy. Availability: November-February, available in convenience stores beginning fall 2017, uses for snacks, sandwiches, fresh salads, baking dishes, and beverages.

### **JUNMAI.**

Tart and juicy, available November through February, Junami apples are wonderfully round in a striking red color. The Junami are particularly crunchy, acidic and fruity. It has a refreshing taste that really quenches thirst. Family: Of the Idared, Maigold and Elstar varieties. Uses: snack, sandwiches, salads, baking dishes.



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### **KANZI.**

Apple with an intense sweetly acid flavor. Availability: January - September, Uses: Coalition, snacks, salads, baking dishes, beverages, cakes, purees and for refrigeration. Thanks to its wonderful flavor it is conquering Europe.

### **KIKI.**

Very exotic, with a juicy sweet flavor, a ruby red stripe coloration, Availability All year round, Uses for snacks, sandwiches, salads, baking dishes, drinks, cakes, purees and for refrigeration Native Italy, is fast becoming a favorite of sweet apple lovers.

### **LADY ALICE.**

Crispy and sweet and sour, available from January to May, it is used in sandwiches, salads, baking dishes, beverages, cakes and purees.

### **OPAL.**

Crisp, juicy and sweet, available from October to June, it is used in sandwiches, salads, baking dishes, beverages, cakes, purees and for refrigeration.



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### **PACIFIC ROSE.**

Crispy and sweet, available from April Novecento, Uses in sandwiches, salads and purees. Crispy and sweet, available from April Novecento, Uses in sandwiches, salads and purees.

### **PIÑATA.**

Crispy, sweet and tangy and slightly tropical, Available from November to May, Tailings, snacks, salads, baking dishes and puree, also known as Pin ova.

### **ROME.**

Mild and slightly acidic, available from September to January, it is used exclusively for baking or in cakes, it is not recommended as a snack or snack.

### **SMITTEN.**

A single bite will be enough for you to fall in love with the taste of Smitten. - Intensely sweet, crisp and juicy apple, Available from September to December, Uses for snacks, sandwiches, salads, baking dishes, beverages, cakes, puree and for refrigeration. The Family of the Smitten is a unique mix of Gala, Braeburn, Falstaff and Fiesta. Very sweet, crisp and extremely juicy.



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### **SONYA.**

Crispy and sweet, Availability: December to April, use for snacks, salads, baking dishes, drinks, cakes, purees and for refrigeration.

### **SWEETANGO.**

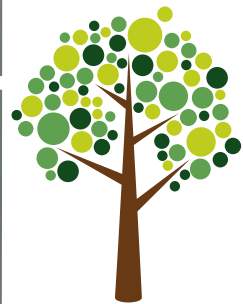
Crunchy, with a particularly sweet flavor with a touch of citrus and sweet spices, Availability: August - November, Uses: snacks, salads and pastry dishes.

### **SWEETIE.**

Crunchy, sweet and great flavor, Availability: September - October, Uses: intestine snack and salads.

**LIFE IS EASIER WITH APPLES.**





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