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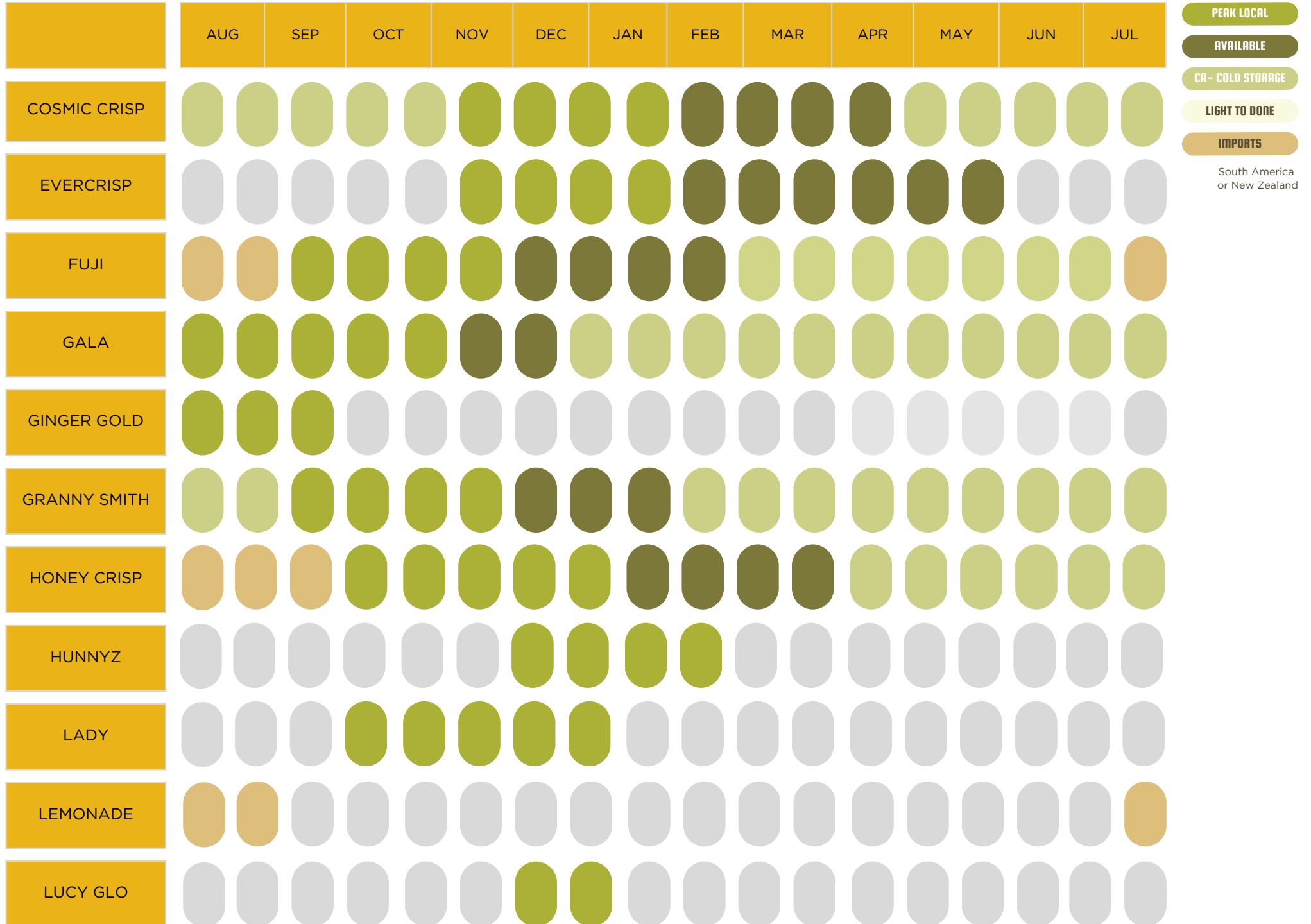
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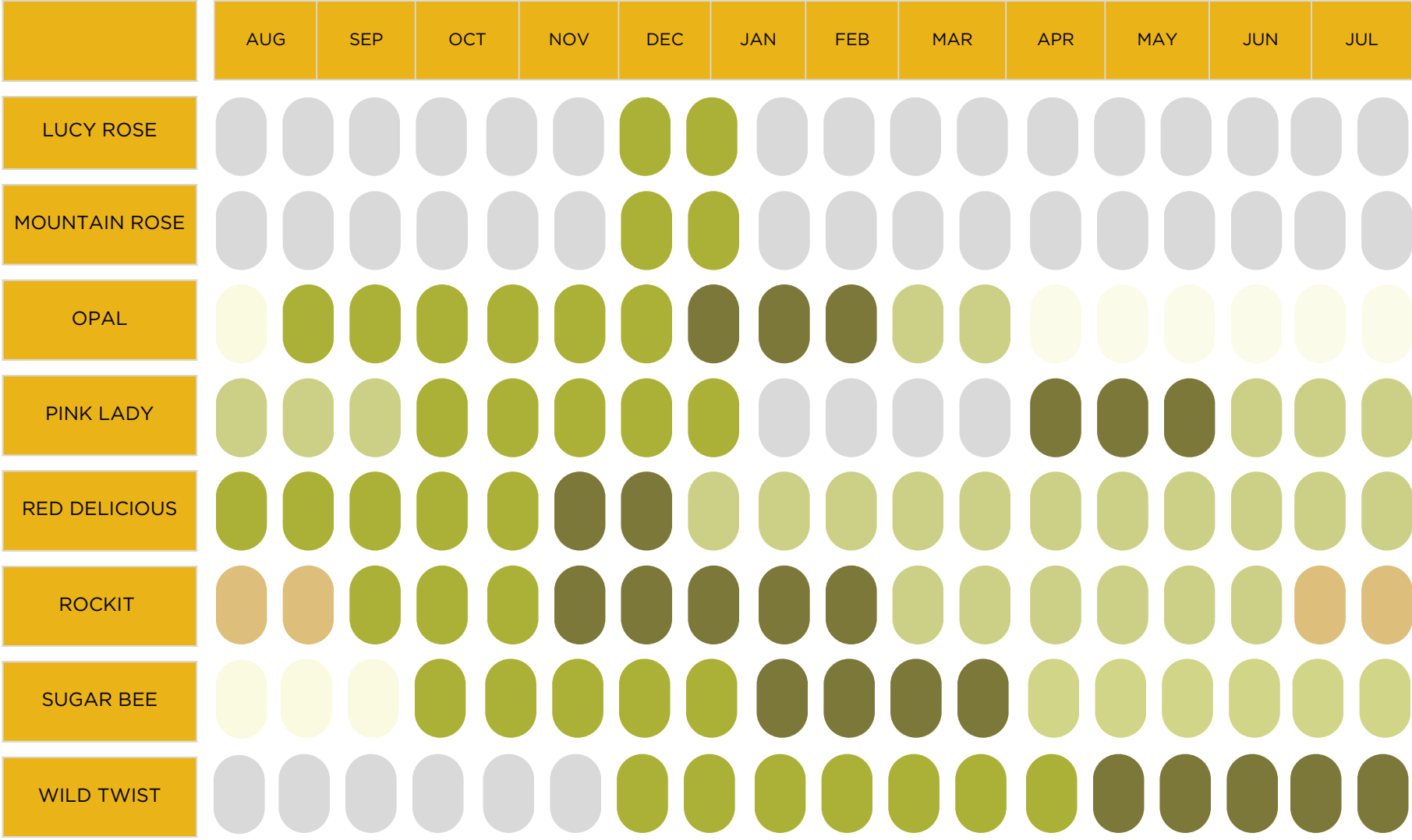
APPLE & PEAR CATALOG



LOCAL APPLE AVAILABILITY



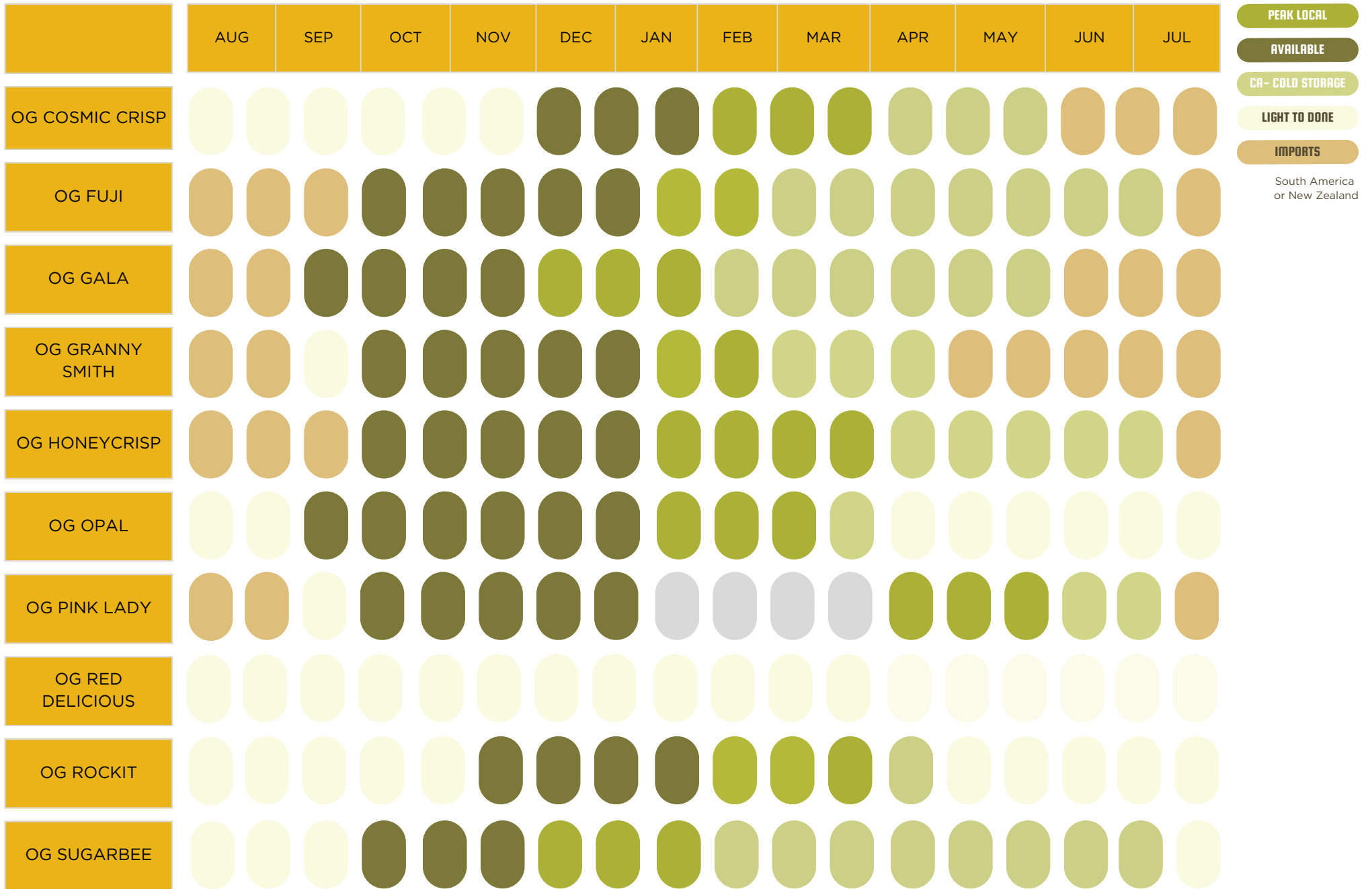
LOCAL APPLE AVAILABILITY



- PEAK LOCAL
- AVAILABLE
- CA - COLD STORAGE
- LIGHT TO DONE
- IMPORTS

South America or New Zealand

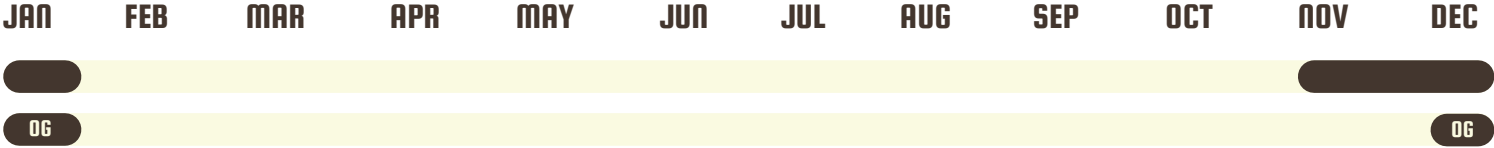
LOCAL APPLE AVAILABILTY-ORGANICS



Cosmic Crisp

A cross between the “Enterprise” and “Honeycrisp”. This large, juicy apple has a firm and crisp texture and is the perfect balance of sweet and tart.

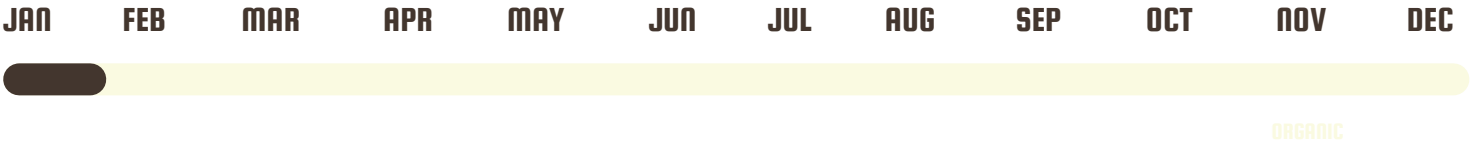
Peak Local Availability



EverCrisp

EverCrisp apples are a crisp and juicy blend of Fuji and Honeycrisp varieties. Their vibrant red and green skin highlights their sweet, honey-like flavor with a hint of spice.

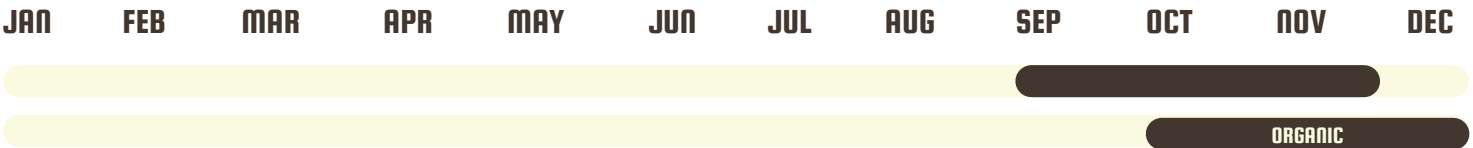
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Fuji

Semi-thick skinned apple with dense, crisp, fine-grained flesh that has a mild, sweet-tart flavor with notes of honey and citrus.

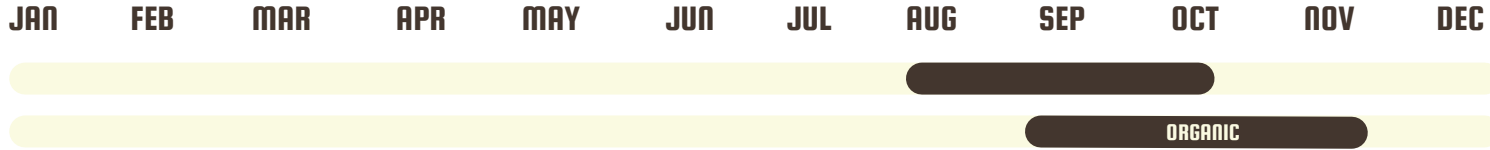
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Gala

Yellow to orange skinned apple with dense flesh that has a mildly sweet flavor and flora aroma.

Peak Local Availability



Ginger Gold

Ginger Gold apples are known for their crisp texture and refreshing, tangy-sweet flavor. With a golden-yellow skin and a juicy, firm bite, they offer a perfect balance of sweetness and tartness.

Peak Local Availability



Granny Smith

Bright green apple with white flesh that has a tart-sweet flavor. They're best used in pies, tarts, cakes, and cobblers.

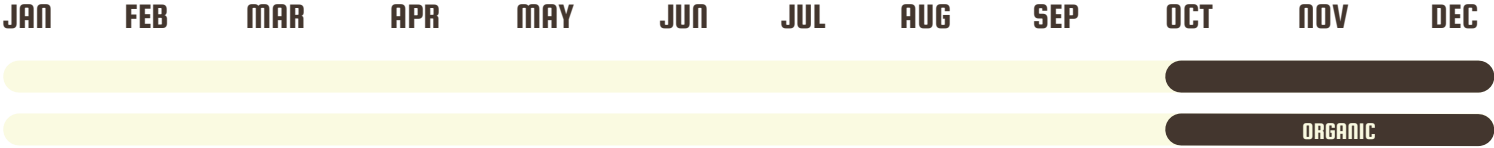
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Honey Crisp

Honeycrisp apples are celebrated for their exceptional crunch and juicy sweetness. Their vibrant red and green skin encases a firm, crisp flesh with a perfect balance of honeyed sweetness and a touch of tartness.

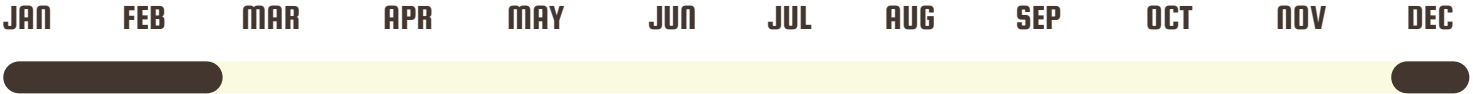
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Hunnyz

Hunnyz apples feature a delightful crispness and snappy white flesh, drawing from their Honeycrisp and Crimson Crisp heritage. With a subtle, refreshing flavor, these apples offer a satisfying crunch. Though the name might be unconventional, the Hunnyz apple stands out for its excellent texture and unique appeal.

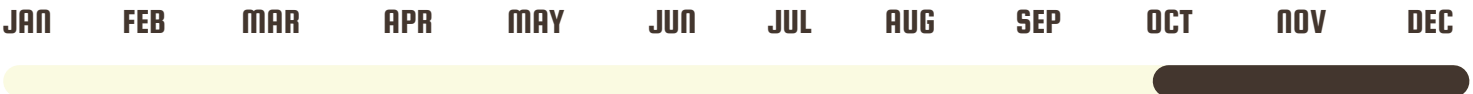
Peak Local Availability



Lady

The Lady apple, often enjoyed as a holiday favorite, features a delightful tart-sweet flavor and a crisp, juicy texture. Its petite size and rosy-red skin make it visually appealing, while its firm flesh offers a satisfying crunch.

Peak Local Availability



Lemonade

The Lemonade apple is known for its refreshing, tangy-sweet flavor with a hint of citrus. Its bright yellow-green skin and crisp, juicy flesh offer a delightful crunch and a unique flavor profile reminiscent of a cool lemonade on a hot day.

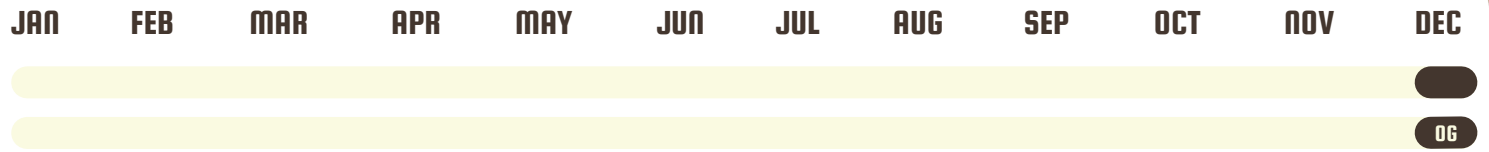
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Lucy Glo

Gorgeous yellow exterior pinkish-red interior that glows from within. The flavor starts tangy and finishes with a hint of sweet.

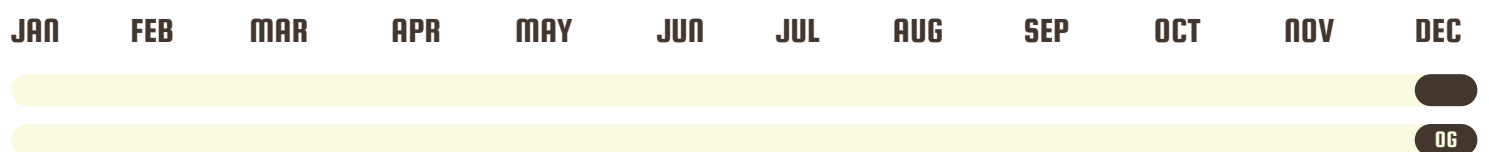
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Lucy Rose

Ravishing red skin outside, pinkish red on the inside and complemented by her flavorful, sweet berry notes.

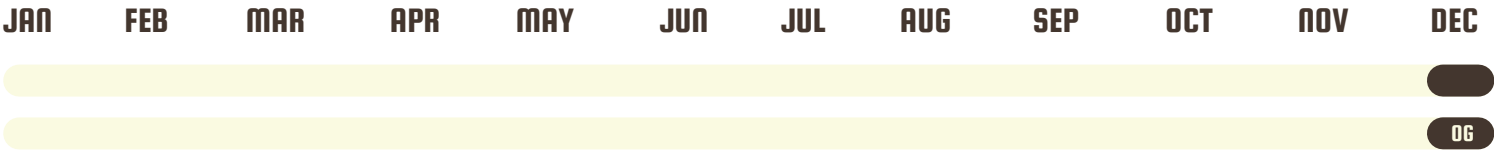
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Mountain Rose

Mountain Rose apples are celebrated for their unique, rosy-red skin and vibrant, tangy-sweet flavor. With a crisp and juicy texture, they offer a delightful crunch and a hint of spiciness.

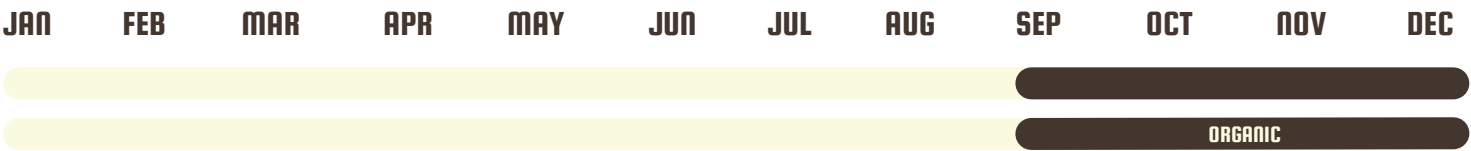
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Opal

Opal® apples are distinctively crunchy with a sweet, tangy flavor. But one of the most incredible and natural features of this apple is that it does not brown after cutting.

Peak Local Availability



Pink Lady

This apple has an overall reddish pink color with green peaking undertones. The Pink Lady is a hybrid between the Golden Delicious and Lady Williams apple. The Pink Lady apple offers a sweet as well as tart flavor and has a firm and juicy flesh.

Peak Local Availability



Red Delicious

Red Delicious apples are known for their deep red, glossy skin and sweet, mild flavor. They have a crisp, juicy texture that makes them a classic choice for snacking, though they do oxidize easily once cut.

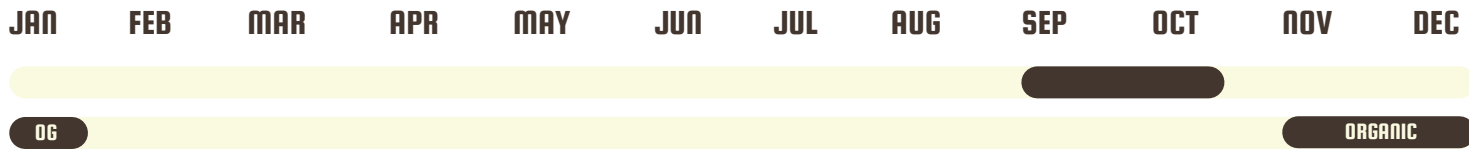
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Rockit

The world's first snack size apple in to-go containers. Because Rockit™ apples are packed straight into tubs, they're cleaner, safer, and stay fresher for longer.

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SugarBee

Cross pollinated from a Honeycrisp and a mystery apple variety. They are sweet, crisp, and have a unique honey-like flavor.

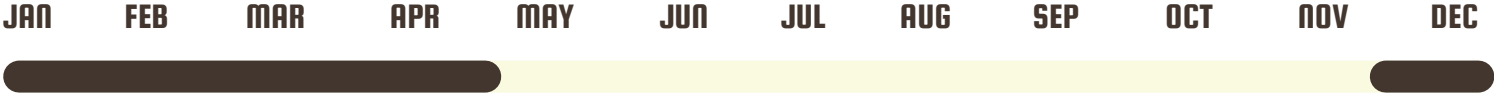
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Wild Twist

The Wild Twist apple combines the explosively juicy crunch of Honeycrisp with the intricate flavor of Cripps Pink. Its vibrant red skin encases a crisp, juicy texture and a bold, tangy-sweet flavor.

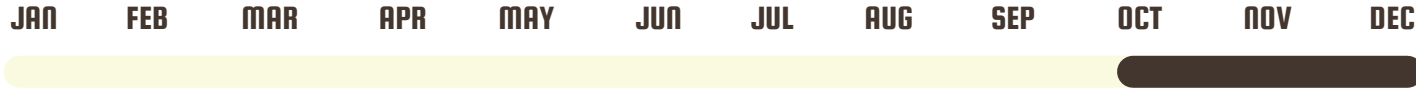
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Abate Fetel (OG)

Known for its elegant, elongated shape with a gentle curve at the neck, the Abate Fetel pear has a yellow-green skin with subtle russet patches. The flesh is juicy, sweet, and has a delicate aroma, making it a favorite for fresh eating or pairing with cheese and wine.

Peak Local Availability



D'Anjou

The D'Anjou pear stands out with its plump, rounded form and smooth, green skin that sometimes blushes red. Its flesh is firm, with a refreshing sweetness that holds up well in both raw and cooked dishes.

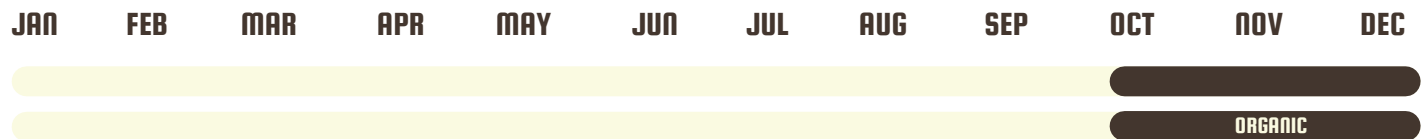
Peak Local Availability



Red D'Anjou

This pear is easily recognizable by its striking red skin and robust, rounded shape. The Red D'Anjou pear offers a firm, juicy texture with a subtly sweet flavor and a hint of spice.

Peak Local Availability



Asian Pear

Often called the "apple pear," this variety is known for its round, crisp texture and smooth, golden-brown or green skin. Its flesh is firm and juicy with a subtly sweet flavor, an apple-like texture, and a refreshing crunch.

Peak Local Availability



Bartlett

Recognizable by its classic pear shape and vibrant yellow skin that turns a reddish hue when fully ripe, the Bartlett pear has a smooth, juicy texture.

Peak Local Availability



Red Bartlett

This pear is easily recognizable by its striking red skin and robust, rounded shape. The Red D'Anjou pear offers a firm, juicy texture with a subtly sweet flavor and a hint of spice.

Peak Local Availability



Bosc

The Bosc pear is known for its distinctive, elongated shape and rough, brownish skin that can have a hint of rust. Its flesh is firm and dense with a subtly spicy, sweet flavor and a crisp texture.

Peak Local Availability



Comice

The Comice pear has a rounded shape with a smooth, green to yellow skin that may develop a reddish blush. Its flesh is exceptionally tender and juicy, with a rich, buttery sweetness and a subtle floral aroma.

Peak Local Availability



Concord

The Concord pear is recognized by its large size and smooth, green skin that ripens to a golden hue. Its flesh is juicy and firm with a sweet, mildly tangy flavor and a crisp texture.

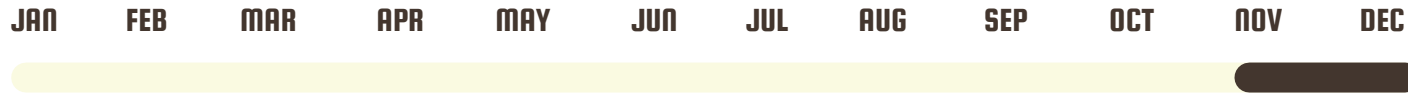
Peak Local Availability



Forelle

The Forelle pear is small and distinctive, with a smooth, green skin that blushes red as it ripens. Its flesh is crisp and juicy, offering a sweet, slightly tart flavor with a refreshing crunch.

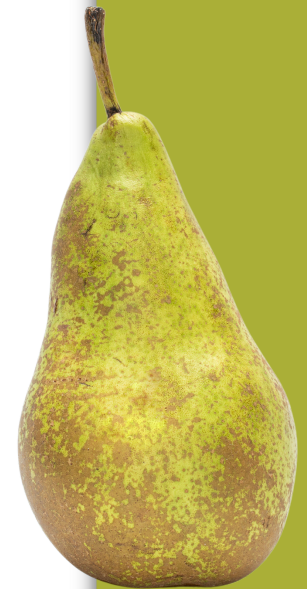
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Mardi Gras

The Mardi Gras pear boasts a vibrant, multicolored skin with hues of red, orange, and yellow. Its flesh is crisp and juicy, with a sweet, slightly tangy flavor.

Peak Local Availability



Seckel

The Seckel pear is small and round, with a green to reddish-brown skin that often has a hint of russeting. Its flesh is incredibly sweet, tender, and juicy.

Peak Local Availability



Starkrimson

The Starkrimson pear is notable for its vibrant red skin and smooth, rounded shape. Its flesh is tender and juicy, with a sweet, aromatic flavor.

Peak Local Availability



Taylors Gold

The Comice pear has a rounded shape with a smooth, green to yellow skin that may develop a reddish blush. Its flesh is exceptionally tender and juicy, with a rich, buttery sweetness and a subtle floral aroma.

Peak Local Availability



Apple Storage Tips

OXIDIZING LEVELS



1. Prevent Browning

- As soon as you cut into an apple, the flesh starts to slowly turn brown from the oxygen in the air. A little acid such as lemon juice or vinegar will help to slow that process, but there's no stopping it. Keep them whole until just before you eat or use them in a recipe for the best shelf life.



2. Refrigerate

- Keep apples cool. The ideal storage temperature is 30 to 35°F. If you don't have a lot of apples, the refrigerator is a good option. Place them in the crisper drawer in a plastic bag with holes in it or cover the apples with a damp paper towel.
- Keeping apples cool helps to slow the emission of ethylene.



3. Separate

- Keep apples separate from other produce so the ethylene gas doesn't ripen other fruits and vegetables.

Cosmic Crisp	Light
EverCrisp	Light
Hunnyz	Light
Rockit	Light
Wild Twist	Light
Lucy Varieties	Medium
Mountain Rose	Medium
Pink Lady	Medium
Lemonade	Medium
Fuji	Brown
Gala	Brown
Ginger Gold	Brown
Granny Smith	Brown
Lady	Brown
Red Delicious	Brown
Sugarbee	Brown
Honeycrisp	Brown

Pear Storage Tips



1. Ripen at Room Temp.

- If your pears are firm and unripe, leave them at room temperature (60-70°F) to ripen naturally.
- Place them in a fruit bowl away from direct sunlight.

2. Check for Ripeness

- Gently press near the stem end of the pear; if it yields slightly, it's ripe and ready to eat.
- Avoid pressing too hard to prevent bruising.

3. Speed Up Ripening

- Place unripe pears in a paper bag with a ripe banana or apple.
- The ethylene gas emitted by these fruits accelerates the ripening process.

4. Slow Down Ripening

- To delay ripening, store unripe pears in the refrigerator.
- Cold temperatures slow down the natural ripening process.

5. Avoid Overcrowding

- Store pears in a single layer without stacking.
- Overcrowding can cause uneven ripening and increase the risk of bruising.

6. Do Not Wash Before Storing

- Moisture can promote mold growth.
- Wash pears just before you plan to eat or cook them.

7. Freezing Pears

- Peel, core, and slice pears before freezing.
- Blanch slices in boiling water for 2 minutes, cool them in ice water, drain, and then freeze in airtight containers.

8. Use Perforated Bags

- If storing in bags, choose perforated plastic or paper bags to allow airflow.
- This helps prevent moisture buildup and mold.

9. Prevent Browning

- If cutting pears in advance, sprinkle the slices with lemon juice or immerse them in water with a splash of lemon to prevent oxidation.



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