



# *Vine-Ripened Tomatoes*

#BCV40 | 10/Lb

## Overview:

Vine-ripened tomatoes are bright, juicy, and full of classic tomato flavor. Harvested later in the ripening process, they develop a balanced sweetness and acidity that makes them ideal for slicing, salads, and fresh preparations. Their vibrant red color and soft, juicy interior make them a staple across countless dishes.

## Background:

Tomatoes originated in South America and spread globally through trade, eventually becoming a cornerstone ingredient in cuisines around the world. Vine-ripened varieties gained popularity for their improved flavor, as they're allowed to mature longer on the plant compared to standard harvest practices.

## Season & Sourcing:

These tomatoes are grown in both field and greenhouse settings, allowing for year-round availability. Regional production shifts throughout the year, helping maintain a steady supply with consistent quality.

## Characteristics:

Vine-ripened tomatoes are typically round, smooth, and evenly colored with a glossy red skin. Because they are ripened naturally on the vine rather than after harvest, they tend to develop a fuller flavor and more balanced texture. Their flesh is soft and juicy with a well-rounded taste.

## Preparation:



Rinse and slice for sandwiches, burgers, and salads, or dice for salsas and sauces. They shine in fresh applications but can also be lightly cooked to enhance their natural sweetness. Store at room temperature for best flavor and refrigerate only if fully ripe and needing to extend shelf life.





# Plum Red

DA830 | 28/Lb

## Overview:

Red plums are smooth, juicy, and pleasantly sweet with a subtle tart edge. Their deep red skin and vibrant flesh make them as visually appealing as they are refreshing, perfect for snacking, slicing, or adding a pop of color to a variety of dishes.

## Background:

Plums have been cultivated for thousands of years across Europe and Asia, eventually spreading worldwide through trade and agriculture. Red varieties became especially popular for their balanced flavor and attractive appearance, making them a staple in both fresh markets and home kitchens.

## Season & Sourcing:

Red plums are typically harvested in the warmer months, with peak availability during late spring through summer. Production rotates between domestic growing regions and imports to help maintain supply throughout the year.

## Characteristics:

They have smooth, taut skin that ranges from bright red to deep crimson, often with a natural dusty bloom on the surface. The flesh is juicy and tender, surrounding a single pit, and the flavor balances sweetness with a light tang depending on ripeness.

## Preparation:



Simply rinse and enjoy whole, or slice around the pit for easy serving. Red plums are great fresh, added to salads, baked into desserts, or cooked down into sauces and jams. Store at room temperature to ripen, then refrigerate to extend freshness.

