



Crunchy, sweet, and zesty—this colorful salad combines Markon Essentials Choice Bell Peppers with red onions, carrots, mango, and cilantro

Our No. 2 brand, Markon Essentials, includes the integral ingredients your kitchen can't do without. The main focus is value—yet we pack quality, food safety, sustainability, and consistency in every box.



Choice Bell Peppers

Description

Our Choice bell peppers are ideal when external appearance is not important, but flavor, quality, food safety, sustainability, and consistency are.

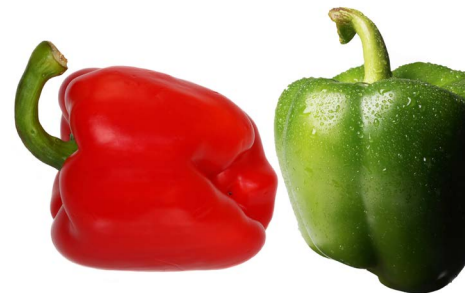
- High in vitamin C and contain both vitamin A and fiber.
- Size typically ranges from 60- to 80-count supplies.

Benefits

Markon's bell peppers are available year-round from the most desirable farming regions of California and Mexico by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Their crisp, crunchy texture and zesty flavor make bell peppers a delicious addition to green salads, creamy soups, and savory pasta recipes. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

Usage Ideas

- Whether you use them chopped or stuffed, raw or cooked, bell peppers lend sweet, yet zesty flavor to breakfast (think omelets and hashes), lunch (salads and sandwiches), and dinner dishes (pizza, pasta, sauces, and stir-fries).
- Bell peppers pair well with garlic, eggs, mushrooms, onions, and tomatoes. They can be baked in lasagna, grilled on kebabs, sautéed for fajitas, or stuffed with grains and roasted.



TARGET ACCOUNTS

- All accounts currently ordering bell peppers
- Restaurants that serve recipes that use bell peppers, including quick serve, fast casual, family-style, and fine dining
- Healthcare, hotels, and catering accounts

HANDLING

- Optimum storage is 45°-50° F/7°-10° C
- Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes)
- Rotate stock properly
- Rinse whole fruits and vegetables in clean running water prior to using

SPECIFICATIONS

Markon Code	Pack	Description	GTIN-14
91535	1 1/9 BU	Bell Peppers, Green, Choice	2 06 11628 91535 1
91538	1 1/9 BU	Bell Peppers, Red, Choice	2 06 11628 91538 2

CONFIDENCE
IN EVERY CASE.



Food Safety

In order to provide our members and their customers with fresh produce that is consistently fresh and as safe as possible, Markon takes a serious approach to food safety.

5-Star Food Safety® Program

Markon's stringent food safety standards apply to every grower-shipper that packs our proprietary brands:

- Markon First Crop
- Ready-Set-Serve
- Markon Essentials

The specific requirements have evolved along with technology and science. We refer to this comprehensive food safety program as **5-Star Food Safety** because it addresses risks in five key areas — from the field to the operator's kitchen. Under **5-Star**, all brand grower-shipper fields and facilities are annually audited for:

- GAP (Good Agricultural Practices)
- GMP (Good Manufacturing Practices)
- HACCP (Hazard Analysis Critical Control Point)
- Water test results

Beyond auditing, Markon requires all grower-shippers to:

- provide full trace back to the field level on every branded item;
- display trace back information prominently on both the master carton and internal packaging (if any).

For more information, please refer to the **5-Star Food Safety** brochure.



To learn more about Markon brands, please contact your sales representative | markon.com