



Savory with hints of sweet, tomato salsa works well as a dip or grilled meat topper

Our value 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.



No. 2 Tomatoes

Description

Our No. 2 tomatoes are ideal when external appearance is not important, but flavor, quality, food safety, sustainability, and consistency are.

- Rich in vitamins A, B, and C, beta-carotene, iron, phosphorous, potassium, and fiber.

Benefits

Markon's tomatoes are grown year-round in the most fertile farmlands of the United States by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Their firm, yet juicy flesh and sweet, earthy flavor make them a staple ingredient in salads, sandwiches, and sauces, especially in Italian and Mediterranean cooking. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

Usage Ideas

- Tomatoes are an integral part of many salad and sandwich recipes, especially when paired with green lettuces, carrots, cucumbers, and bell peppers.
- Indispensable in pizza and pasta dishes, tomatoes are also standard in many Mexican tacos, Middle Eastern falafel and gyro wraps, Indian curries, and American soups.



TARGET ACCOUNTS

- All accounts currently ordering tomatoes
- Restaurants that serve recipes that use tomatoes
- Delis, sandwich shops, and places that offer salad/soup bars

HANDLING

- Optimum storage is 55°-60° F/13°-15° C with adequate circulation
- Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes)
- Never refrigerate; keep out of direct sunlight
- Rinse whole fruits and vegetables in clean running water prior to using

Reorder No.	Pack	Description	GTIN-14
xxxxx	25 lb.	Tomato, Random No. 2	2 06 11628 94703 1
xxxxx	25 lb.	Tomato, Roma No. 2	2 06 11628 94704 8

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.

