

# Choice Citrus

## Description

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

- Lemons and limes: Volume-filled, 40-pound cartons.
- Oranges: Ripe Valencia (May-Oct) or Navel (Nov-Apr) oranges; filled by count, so carton weight will vary with season.



## Benefits

Our lemons, limes, and oranges are grown year-round in the most desirable farming regions of Arizona, California, and Mexico by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Their consistently juicy texture and citrusy flavor make them a versatile ingredient for all seasons. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

## Usage Ideas

- Lemons accent salad dressings, marinades, and teas, while oranges add color and flavor to fruit and green salads, honeyed root vegetables, roasted poultry, and pork stews.
- Citrus fruits make classic desserts like crêpes, granitas, cheesecakes, custard pies, puddings, and sorbets.

### TARGET ACCOUNTS

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

### HANDLING

- Optimum storage is 41°-42° F/5°-6° C at high humidity with adequate circulation
- 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



*Crunchy butter lettuce gets juicy sweetness from Markon Essentials Choice Oranges and tangy earthiness from cubes of Feta cheese*

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.



SFC #	Pack	Description	GTIN-14
1928061	115 ct.	Lemons Choice	2 06 11628 98505 7

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](http://markon.com)