



Sweet and salty, this grape and cheese appetizer pairs with many wines and makes an excellent starter for a variety of cuisines

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.



Seedless Red Grapes

Description

Our seedless red grapes are ideal when external appearance is not important, but flavor, quality, food safety, sustainability, and consistency are.

Benefits

Markon's seedless red grapes are grown year-round in the prized regions of California by our dependable, long-time grower-partners—and always backed by Markon's 5-Star Food Safety® Program. Their firm, yet juicy flesh and sweet flavor make them a staple ingredient in salads, lunches, flatbreads, and kabobs. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

Usage Ideas

- Toss with berries, melons, and oranges; serve with Greek yogurt for a healthy breakfast
- Add chopped or whole grapes to creamy mayonnaise-based salads like chicken or turkey
- Roast grapes with rosemary sprigs and a pinch of salt; serve on crostini with cheeses such as chevre, Brie, or Ricotta
- Thread whole grapes and pieces of chicken on skewers; marinate in lemon juice, olive oil, garlic, and oregano; grill until chicken is cooked
- Drop grapes, apples, nectarines, and pineapple chunks into sangria, lemonade, and iced tea



TARGET ACCOUNTS

- Casual and quick serve restaurants that need healthy side dish options for burgers and sandwiches
- Hotels and catering that offer catered lunches
- Accounts that have breakfast, brunch, and salad bars—especially colleges and universities

HANDLING

- Optimum storage is 34°-36° F/1°-2° C with adequate circulation
- Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes)
- Rinse whole fruits and vegetables in clean running water prior to using
- Rotate stock properly

SPECIFICATIONS

Markon Code	Pack	Description	GTIN-14
91804	19 lb.	Seedless Red Grapes	2 06 11628 91804 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.



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