



The ramen revolution is upon us—across the globe diners line up for their favorite versions. This type is packed with savory vegetables, spicy tofu, and rich broth

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.



# Squash

## Description

Markon Essentials® (ESS) Squash is available in Acorn, Butternut, Kabocha, and Spaghetti varieties.

**Acorn:** Skin ranges from dark green to orange. Less starchy than other winter varieties and mildly sweet. Serve with brown sugar, butter, cranberries, and maple syrup.

**Butternut:** large, tubular or bell-shaped with tan skins and deep orange flesh. Medium-sweet and slightly nutty. Pair with potatoes, onions, cheese, and cream.

**Kabocha:** large, squat, and pumpkin-like with thick, dark green skins and brilliant orange flesh. Extremely sweet and tender when cooked; use in curries, soups, and stews.

**Spaghetti:** oblong and yellow with noodle-like strands that form when cooked. Their mild flavor is ideal with Alfredo sauce, bacon, mushrooms, and sausage.

## Benefits

ESS Squash is harvested year-round in the finest regions of Canada—and always backed by Markon's 5-Star Food Safety® Program. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

## Usage Ideas

- Add chunks of squash to white bean and thyme soup.
- Bake butter and maple syrup in squash halves; slice and serve with roasted turkey.
- Serve vegetarian tacos made with roasted squash, red bell peppers, onions, and tomatillo salsa.

## SPECIFICATIONS

Markon Code	Pack	Description	GTIN-14
98300	35 lb.	Squash, Acorn	2 06 11628 98300 8
98305	35 lb.	Squash, Butternut	2 06 11628 98305 3
98310	35 lb.	Squash, Kabocha	2 06 11628 98310 7
98315	35 lb.	Squash, Spaghetti	2 06 11628 98315 2



## TARGET ACCOUNTS

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

## HANDLING

- Optimum storage is 60°-65° F/16°-18° 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

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)