



MARKON[®]
FIRST CROP

QUALITY YOU CAN ROOT FOR

Markon First Crop[®] (MFC) Carrots are essential ingredients in a wide array of culinary styles. Whether you serve their crunchy rawness or add heat to enhance sweetness, these flavors ramp up your recipes. Because with Markon, you not only get premium farm-to-table produce, you'll also get inspiration, innovation, and transparency. Five-star cuisine starts with five-star ingredients.



MARKON FIRST CROP CARROTS

BENEFITS

MFC Carrots are grown year-round in the most desirable farming regions of California by Markon's long-time grower/partners, and are always backed by Markon's 5-Star Food Safety® Program.

PREPARATION INSPIRATION

- Serve MFC Carrots, RSS Broccoli and Cauliflower Combo, and halved MFC Baby Squash with dips such as hummus, spinach and cheese, or roasted red bell pepper aioli.
- Sauté sliced MFC Carrots in butter and brown sugar until slightly caramelized; add grainy mustard and cook until tender; serve with steaks, chops, and fish.
- Brown MFC Carrots, MFC Celery, Serrano ham, RSS Peeled Garlic, RSS Cilantro; simmer with lentils and vegetable stock until tender.
- Stew MFC Carrots with beef cheeks, the zest of MFC Oranges, balsamic vinegar, and red wine.
- Stir MFC Carrots into creamy risotto along with English peas, fresh basil, and Grana Padano cheese.



MENU INSPIRATION

Modernize matzo ball soup by using touchstones like house-made pasta, crunchy carrot coins, fresh herbs, and a hint of ginger.

Description	Pack Size	Markon Code
Carrots, Jumbo	50# bag	95040
Carrots, Jumbo	50# carton	95042
Carrots, Jumbo	25# bag	95050
Carrots, Jumbo	25# carton	95052
Carrots, Jumbo	10# carton	95055

HANDLING

Refrigerate immediately; optimum storage is 34°-36° F/1°-2° C. Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes). Rotate stock properly.

To learn more, please contact your sales representative.