



**MARKON**<sup>®</sup>  
FIRST CROP



## **RIPE FOR CREATIVITY**

Markon First Crop<sup>®</sup> (MFC) Pears exceed USDA standards for color and shape, offering consistent texture, sugar levels, and delicious flavor. Choose from Bartlett and D'Anjou varieties (depending on season). 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.



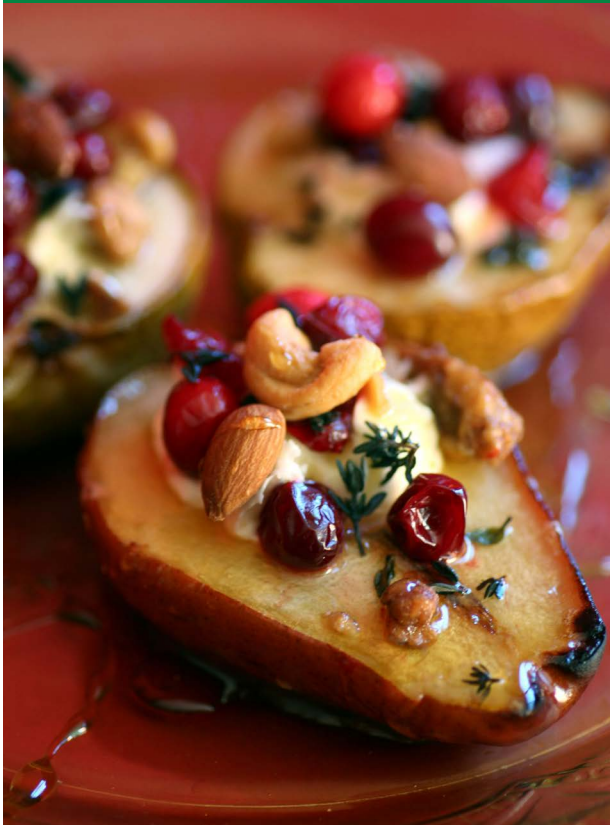
# MARKON FIRST CROP PEARS

## BENEFITS

Our pears are harvested year-round in the premiere regions of Washington by our dependable, long-time grower-partners—and always backed by Markon's 5-Star Food Safety® Program.

## PREPARATION INSPIRATION

- The mild sweetness and toothsome texture of pears work well with leafy, bitter greens like arugula and spinach, as well as delicate mache and spring mix; excellent paired with sharp cheeses and crunchy nuts.
- Pears are becoming increasingly popular in the entrée section: bake them with chicken, roast with pork, wrap with salty prosciutto, stuff in winter squashes...even sprinkle them on pizzas.
- Poaching or baking pears with flavors like vanilla, cinnamon, and wine adds flavor while maintaining their natural goodness. Other complementary food partners include balsamic vinegar, blue cheese, cream, dark chocolate, and ginger.
- They make excellent breakfast additions; roast and add to granola, pancake/waffle batters, and muffin mixes.
- Create elegant desserts with roasted pears; great partners include almonds, cranberries, custard sauce, chocolate ganache, vanilla bean, and whipped cream.



## MENU INSPIRATION

Full of roasted fruit, this cranberry-pear dessert balances sweet and sour flavors sophisticated enough for special occasions, simple enough for anytime.

Description	Pack	Markon Code
Bartlett	110 ct.	99070
	135 ct.	99075
D'Anjou	110 ct.	99035
	135 ct.	99030

## HANDLING

Refrigerate immediately; optimum storage is 33°-34° F/.5°-1° C at high humidity with adequate circulation. Keep away from ethylene-producing items.

To learn more, please contact your sales representative.