



On-trend and healthy, cauliflower steaks have a smoky, nutty flavor; top them with umami-rich mushrooms, crispy fried shallots, and the bitter notes of radicchio

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.



Essentials Cauliflower

Description

Markon Essentials (ESS) Cauliflower heads range from 5.75" to 7" in diameter and are shipped ice-free in 12-count packs.

Benefits

ESS Cauliflower is harvested year-round in the finest regions of Arizona and California by our dependable, long-time grower-partners—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

Cauliflower is a healthy, cruciferous vegetable that can be used on most menus. It works both raw and cooked, as a stand-alone side dish, and an ingredient in any number of recipes including salads, soups, pasta, quiches, and stir-fries.

Ideal pairings include bacon, cheese, mushrooms, onions, and potatoes.



TARGET ACCOUNTS

- All foodservice establishments currently serving cauliflower, salads, or that have salad bars
- Steakhouses or establishments that serve whole cauliflower or florets as meat side dishes

HANDLING

- Optimum storage is 34°-36° F/1°-2° 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

SPECIFICATIONS

Markon Code	Pack	Description	GTIN-14
91665	12-count	Cauliflower	2 06 11628 91665 5

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