



*Fresh and light, this asparagus, cucumber, pea, and grapefruit salad brings a spring feel to any season*

Our No. 2 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 Cucumbers

## Description

Our Select grade cucumbers are ideal when external appearance is not important, but flavor, quality, food safety, sustainability, and consistency are.

- Field-grown (Select) stocks are available in a pack size convenient for foodservice.
- They may be treated with edible wax to prevent moisture loss.

## Benefits

Markon's cucumbers are available year-round from the most fertile regions of Arizona, California, and Mexico by the most dependable growers—and always backed by Markon's 5-Star Food Safety® Program. Their crisp, crunchy texture and mild, refreshing flavor make cucumbers ideal additions to green and mayonnaise-based salads, tart vegetable pickles, and a variety of sandwich recipes. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

## Usage Ideas

- Cucumbers are primarily eaten raw in salads, salsas, chutneys, marinades, sauces, and vinaigrettes.
- They pair well with bell peppers, cilantro, onions, corn, green lettuces, hearty grains, tomatoes, vinegar, and yogurt.



## TARGET ACCOUNTS

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

## HANDLING

- Optimum storage is 41°-42° F/5°-6° 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
91752	1 bushel	Cucumbers, Select	2 06 11628 91752 2

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)