



Cauliflower Okonomiyaki: *crispy, zesty, with a hint of heat...this savory pancake is the ultimate late-night snack*

RSS Cauli Creations are washed and finely cut (rice-size) to make preparation fast, easy, and mess-free.



Cauli Creations

Description

Ready-Set-Serve (RSS) Cauli Creations are an easy start to creating fresh, on-trend cauliflower-based dishes; think cauliflower rice, mash, fried cakes, patties, tots, even baked goods!

Benefits

The cauliflower that goes into RSS Cauli Creations 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

- Ideal as a complex carb substitute for white rice in a variety of recipes such as fried rice, grits, mac-n-cheese, and mashed potatoes.
- Use as a healthy, unique pizza topping—even great as a flourless crust!
- Toss with egg, cheese, and breadcrumbs, then deep fry in tater-tot forms



YIELD INFORMATION

- One 6/1-lb. case of Cauli Creations yields 27.45 one-half cup servings, or 48 2-oz. servings
- Each 1-lb. bag yields 4.57 one-half cup servings, or 8 2-oz. servings

HANDLING

- Refrigerate immediately; 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)
- Do not freeze
- Rotate stock properly

SPECIFICATIONS

Item	Pack Size	Net Wt	Markon #	GTIN-14	UPC
Cauli Creations	6/1#	6#	91663	1 06 11628 91663 4	6 11628 91663 7



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