



R&H Produce Company Inc.

Product List - Fruit

Commodity	Varieties	Pack Sizes	Origins	Availability Notes	Storage Recommendations
Apples	Red Delicious	64ct, 88ct, 100ct, 113ct, 125ct	NC, VA, PA, WA, & MI	Other varieties available during peak months (Oct-Feb)	Store on the counter. Move any uneaten apples to the refrigerator after seven days. In the fridge or out, don't store near most other uncovered fruits or vegetables — the ethylene gases produced by apples can ruin them (making carrots bitter, for example).
	Gold Delicious		NC, VA, PA, & WA		
	Gala		NC, VA, PA, WA, MI, & Chile		
	Granny Smith		NC, VA, PA, WA, MI, & Chile		
	Fuji		NC, VA, PA, WA, MI, & Chile		
Avocado	HASS	60ct	Mexico		
Bananas		40lb	Costa Rica, Guatemala, Honduras		Store on the counter. Refrigerate only when ripe — they'll last for another two days or so.
Berries	Strawberries	12/1lb	NC, FL, MI, & CA		Refrigerate berries, unwashed and in their original container. Blueberries and strawberries should keep for five to seven days; more fragile raspberries and blackberries up to two days.
	Blueberries	12/1pt & 12/0.5pt	NC, FL, & CA		
	Blackberries	12/0.5pt	CA		
	Raspberries	12/0.5pt			
Grapefruit	Pink	36ct & 40ct	FL & CA		Store on the counter where they can last up to two weeks
Grapes	White Seedless	18lb	CA, Chile, & Brazil	Aug-Oct	Refrigerate in perforated plastic bag — do not wash grapes until ready to eat, as excess moisture during storage will hasten decay.
	Red Seedless				
	Red Globe (seeded)	20lb	NC		
	Scuppernong				
Kiwi		113ct	Italy & Chile		Refrigerate in perforated plastic bag
Lemons		95ct, 140ct, & 165ct	CA & AZ		Store on the counter where they can last up to two weeks
Limes		175ct, 200ct, & 230ct	Mexico		Store on the counter where they can last up to two weeks
Cantaloupe		9ct, 12ct, & Bin	NC, CL, & CA	Bins May-Aug	Store at room temperature until ripe, then Refrigerate
Honeydew		5ct & 6ct	FL & CA		Store at room temperature until ripe, then Refrigerate
Watermelons	Seeded	Bin	NC, FL, GA, & SC	May-Aug	Kept at room temperature on the counter, it'll last up to two weeks
	Seedless				
Nectarines		18lb	CA, Argentina, & Chile		Keep on counter until ripe then Refrigerate
Oranges	Juice Varieties	80ct, 100ct, & 125ct	FL	Oct-May	Store on the counter where they can last up to two weeks
		56ct, 88ct, & 113ct	CA & AZ		
	Navel	64ct, 80ct, & 100ct	FL	Oct-Jan	
		56ct, 88ct, & 113ct	CA & AZ		
	Temple	64ct, 80ct, 100ct, & 125ct	FL	Dec-Feb	
Peaches		25#	SC, GA, CA, & WV		Kept at room temperature on the counter, it'll last up to two weeks
Pears	D'Anjou	90ct, 100ct, & 110ct	CA, WA, Chile, & Argentina		Kept at room temperature on the counter, it'll last up to three to four days.
	Bosc				
	Bartlett				
Pineapple		6ct & 7ct	Mexico & Costa Rica		Refrigerate, unpeeled. Once peeled, seal in a plastic bag or container.
Plums		18lb	CA, Argentina, & Chile		Keep on counter until ripe then Refrigerate
Tangelo	Orlando	64ct, 80ct, 100ct, & 125ct	FL	Nov-Feb	Store on the counter where they can last up to two weeks
	Minneola	64ct, 80ct, 100ct	CA	Dec-Mar	
Tangerines	Various Varieties	100ct, 120ct, 150ct, & 180ct	FL	Oct-Apr	Store on the counter where they can last up to 5-7 days.
Tomatoes	Vine Ripened	25lb	NC, FL, GA, TN, TX, AZ, Mexico, & Canada		Spread them out on the counter out of direct sunlight for even ripening. After ripening, store stem side down in the refrigerator and they'll last two to three days.
	Roma (Plum)	25lb			
	Grape	12pt			
Tree Nuts	Brazil Nuts	50lb & 24/1lb	CA		Can last weeks at room temperature. For longer, Refrigerate.
	Mixed Nuts				
	Walnuts				
	Pecans	50lb	NC	Nov-Dec	

Last edited - 5/29/2013