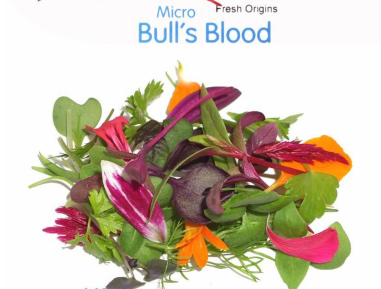




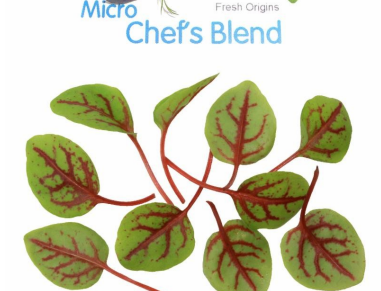
Micro
Amaranth Red
Fresh Origins



Micro
Bull's Blood
Fresh Origins



Micro
Chef's Blend
Fresh Origins



Micro
Hearts On Fire
Fresh Origins



Micro
Intensity Mix
Fresh Origins



Micro
Tangerine Lace
Fresh Origins



Micro
Tatsoi
Fresh Origins

SEASHORE FRUIT & PRODUCE CO.

Purveyors of Fresh Fruits, Vegetables & Frozen Foods

Micro Greens

What are Micro Greens?

Micro green are young, edible leaves and stem of vegetables and herbs harvested 1-2 weeks after germination. Micro greens have a surprising intense flavor for their small size, though not as strong as mature greens and herbs.

Micro greens are used as a fresh ingredient primarily in fine dining restaurants that place a strong emphasis on both the creative presentation and flavor of their dishes. The delicate, fresh appearance of micro greens adds beauty and dimension combines with a range of distinct flavor elements.



Storage and Handling:

Store in an airtight container at 38- 40° (except for basil which should be stored at 55°). Micro greens will keep 5-8 days.

1977 MICRO BURGANDY AMARANTH

1970 MICRO ARUGULA

1972 MICRO BASIL (store at 55°)

1975 MICRO BULLS BLOOD

5102 MICRO CHEF'S BLEND

5109 MICRO CITRUS MIX

1989 MICRO HEARTS OF FIRE™

5107 MICRO INTENSITY MIX™

5101 MICRO MINT MIX

1968 MICRO MIREPOIX MIX

1984 MICRO MIXED GREENS

5170 MICRO POULTRY MIX™

5136 MICRO PRIMOVERA MIX™

5162 MICRO SEA BEANS

1946 MICRO TANGERINE LACE™

5167 MICRO TARRAGON

1998 MICRO TATSOI

1990 MICRO WASABI

*****These items must be ordered in advance.**

For more information on micro greens and other specialty items, contact your sales representative today!

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ATLANTIC CITY & PENNS GROVE, NEW JERSEY