

CALWAY Green pepper

Grown openly in the field underneath abundant California sunshine, harvest of our Calway green pepper begins each June in the San Joaquin Valley. As Valley temperatures begin to scorch, we then jump over to California's pristine Central Coast to finish out the season. Field packed for optimal freshness and quality, our peppers are picked, washed, packed and palletized before leaving the field.



Product of California, US



Nutrition Facts

| | |
|-----------------------|---------------------|
| Serving Size 149 g | |
| Amount Per Serving | |
| Calories 20 | Calories from Fat 2 |
| % Daily Value* | |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat | |
| Cholesterol 0mg | 0% |
| Sodium 4mg | 0% |
| Total Carbohydrate 7g | 2% |
| Dietary Fiber 3g | 10% |
| Sugars 4g | |
| Protein 1g | |
| Vitamin A 11% | Vitamin C 20% |
| Calcium 1% | Iron |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Quality in every box

- Medium to dark green
- Consistent 3 & 4 lobe
- Consistent size, shape & weight with good side wall thickness
- Carefully selected hybrid varieties
- Grown, picked and packed under comprehensive quality & food safety standards

Consistency that counts



- 25# Carton, RPC
- 100% PTI Compliant
- Bilingual PLU labels
- Ethylene sensitive
- PLU 4065

| Fruit Size | Count/Ctn | Tier / Layers | QTY/PLT |
|---|-----------|---------------|---------|
| Jumbo | 45-50 | 7 x 8 | 56 |
| X-Lrg | 50-55 | 7 x 8 | 56 |
| Large | 60-65 | 7 x 8 | 56 |
| Med | 70-75 | 7 x 8 | 56 |
| Choice | 50-75 | 7 x 8 | 56 |
| GTIN (Case/Product) 10899520002291 / 00899520002294 | | | |



In order to maximize both quality and freshness, we field pack our peppers using special harvest equipment. Self-propelled, our machines allow us to pick, wash, pack and palletize right in the field where the peppers are grown.