



# Red & Green Bell Peppers

## Chef Ready

Our Chef Ready peppers have the stems and seeds removed. This offers consistent quality, size uniformity, convenience, and is 100% usable. Benefits include extended shelf life, reduced labor and waste, and freight savings.



### CHEF READY BELL PEPPERS PROFILE

#### STEM AND SEEDS REMOVED:

Removing stem and seeds reduces both food waste and labor

#### COLD CHAIN READY:

Can be shipped and stored in 34°-38° F

- Ready to use/eat
- Less Labor + Less Waste  
= Less of a carbon footprint

#### Traditional Peppers 101

- The stem of a pepper is the conduit for moisture loss and decay
- Traditional pepper incurs 20-30% shrink per 25lb carton
- Can only be transported and stored outside of refrigeration in 45+ degrees

### WHOLE GREEN BELL PEPPERS

ITEM	PEPPER SIZE	PACK SIZE	SKU	PER PALLET	TI/HI	SHELF LIFE
Whole Green Bell Peppers	Med/Large/XL	12 lb Bulk Liner	452601	98	14/7	18 days
		24 lb Bulk Liner	452607	64	8/8	18 days
		48 lb Bulk Liner	452602	28	4/7	18 days
	Large/XL	3 x 9 ct	452603	98	14/7	18 days
		3 x 9 ct UPC	452606	98	14/7	18 days

### WHOLE RED BELL PEPPERS

ITEM	PEPPER SIZE	PACK SIZE	SKU	PER PALLET	TI/HI	SHELF LIFE
Whole Red Bell Peppers	Med/Large/XL	12 lb liner	452605	98	14/7	18 days
		24 lb liner	452608	64	8/8	18 days