

# FRESH \* NEWS

from America's Produce Specialist

## SAFETY FIRST: TRACEABILITY MATTERS

Do you know where your produce has been? Operators working with a PRO\*ACT distributor can confidently answer 'yes'. With foodborne illness outbreaks continuing to shake consumer confidence, that knowledge is more important than ever. It's all about traceability - being able to trace the products served in the dining room all the way back through the supply chain, from the distributor to the shipper, packer, grower and even the exact fields in which the items were grown.

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## NEW CUSTOMER NEWS: DELAWARE NORTH CHOOSES PRO\*ACT

Delaware North Companies has chosen PRO\*ACT to supply fresh produce for its U.S. foodservice operations, which include more than 150 sports venue, entertainment destination, national and state park, hotel and airport locations nationwide. Once the contract is fully implemented, Delaware North estimates PRO\*ACT will supply 500,000 or more cases of fresh produce annually.



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## Ask Michael: Q&A with Michael Jantschke, Director of Food Safety

**Q:** *I'm never sure if I should have my staff wash pre-cut produce. I'd rather not spend the time and labor to do it, but have concerns about whether it's safe to use right out of the bag. What's the rule?*



**A:** The question of whether or not pre-cut, packaged produce needs to be washed before use still seems to cause confusion among consumers and foodservice operators.

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## THE 3 TOP SELLING PRE-CUT PRODUCE ITEMS

1. Chopped Romaine
2. Shredded Lettuce
3. Cello Spinach

## FRESH FACT

PRO\*ACT distributes only top-brand produce from premium, authorized grower/shippers. Our brands are recognized, trusted and safe. Click [here](#) to see a "who's who" list of top suppliers.

## MEET OUR DISTRIBUTORS

PRO\*ACT's distribution network includes more than 70 carefully audited distribution centers across the U.S. and Canada. Click [here](#) to find PRO\*ACT distributor in your marketplace.

## SPECIALTY SPOTLIGHT: Trimmed French Beans

Perfect for summer menus, lovely French beans from Harvest Sensations add snap and color to sides and salads. Often appearing as "haricots verts," they're slimmer and more elegant than traditional green beans.

Pre-trimmed, they're ready-to-use and cook quickly - just saute in a little olive oil or steam or blanch until crisp-

tender and toss with vinaigrette and other salad ingredients. "They're delicious warm or cold and are an easy way to add value to the plate because of their more upscale look," says Chef Gwen Gulliksen, director of sales and marketing for [Harvest Sensations](#), PRO\*ACT's specialty division.



- Thai French Bean Salad with Spicy Peanut Sauce
- Crispy French Bean Salad with Cherry Tomatoes & Chive Vinaigrette
- Marinated French Beans with Heirloom Tomatoes & Fresh Basil
- Beet Salad with Belgian Endive, French Beans, Granny Smith Apples, Walnuts, Gorgonzola & Sherry Vinaigrette