



MARKET OUTLOOK

February 28, 2019



Impossible Burger 2.0



The creators of the Impossible Burger have produced a new version that is **tastier, juicier, more nutritious and more versatile** than the original version introduced last year. The Impossible Burger is a meatless burger that "bleeds", sears, and tastes like a real beef burger. **Many of the following changes were made, not**

only for taste, but also with restaurant chefs in mind. The Impossible Burger 2.0 can now more easily be cooked on a flat-top or grill; it can also be braised, stewed, steamed or sautéed, and used in any ground beef recipe. It has **30% less sodium and 40% less saturated fat than the original recipe** with just as much protein as 80/20 ground beef from cows. One of the main changes is that the Impossible Burger 2.0 **now contains soy protein instead of wheat protein** which gives it a more complete selection of essential amino acids, makes it beefier in texture, and adds some dietary fiber. The makers of the Impossible Burger also added methylcellulose, a plant-based culinary binder commonly found in ice cream, sauces, and jams. **Methylcellulose makes the new recipe juicier, and easier to handle both raw and cooked.** They **also added sunflower oil** (and removed a little of the coconut oil), which reduces the amount of total and saturated fat. The Impossible Burger 2.0 **still contains heme for the "meat" flavor and "bleeding" effect.** Heme is an iron-containing molecule that occurs naturally in plants and animals. We offer the Impossible Burger 2.0 in two forms:

- **Pre-formed Patties** (10# case)- 40/4oz burgers
- **Bulk Ground** (20# case)- great for meatballs, tacos, a variety of ground meat applications, "meat" sauces, customizing the form and thickness of your patties, and more.



Harsh Weather Up-



The recent freezing temperatures in several growing regions have caused significant harvesting and growing issues. Numerous crops have been affected throughout California, Arizona, and Mexico. **Heavy rain, freezing winds, and destructive hail have caused irreparable damage to multiple crops, ranging from iceberg to strawberries.** Muddy and flooded fields have made it impossible for farmers to harvest, along with multiple crops being unsalvageable and stripped of their current growth. This has caused production to come to a complete halt until the new crops are mature enough to be harvested. Along with crops being stunned by harsh weather, transportation has been limited due to unsafe driving conditions and road closures between borders. **Gaps in growing regions and limited sources for multiple products in demand will be reflected in pricing. Produce most affected will include strawberries, cauliflower, broccoli and all lettuces.**



Napa Nuts



Napa Nuts is a family business that has been owned and operated by the Miluso family in Napa, CA since 1990. They supply nuts, seeds, and dried fruit to over 500 restaurants, bakeries, and retailers around the country. Napa Nuts is committed to building relationships with growers, and sourcing consistently high quality products. Napa Nuts also recognizes the importance of food safety, especially in regards to food allergies. They have implemented systems to prevent peanut cross-contamination, including a dedicated packing room exclusively reserved for peanuts. **We offer the following:**

NUTS

- Almonds (diced & roasted)
- Almonds (slivered)
- Almonds (roasted)
- Almonds (sliced)
- Almonds (blanched)
- Almonds (raw)
- Cashews Pieces
- Chestnuts
- Chestnuts Shelled (frozen)
- Hazelnuts
- Italian Chestnuts
- Macadamias
- Marcona Almonds
- Marcona Almonds (roasted & salted)
- Mixed Nuts (no peanuts)
- Peanuts (roasted & salted)
- Peanuts (shelled)
- Peanuts (raw & unsalted)
- Spanish Peanuts
- Pecans (whole)
- Pecans (halves)
- Pecans (pieces)
- Pine Nuts
- Pistachios
- Walnuts (meat or halves)

SEEDS

- Chia Seeds
- Flax Seeds (brown or golden)
- Hemp Seeds
- Pumpkin Seeds
- Sesame Seeds
- Sunflower Seeds

DRIED FRUIT

- Dried Apples
- Dried Apricots
- Dried Blueberries

- Dried Cherries (pitted)
- Dried Cranberries
- Dried Currants
- Dried Figs
- Dried Kiwi
- Dried Mangoes
- Dried Mixed Berries
- Dried Mixed Fruit
- Dried Nectarines
- Dried Peaches
- Dried Papaya
- Dried Pineapple
- Dried Pears
- Golden Raisins
- Raisins
- Dried Red Plums
- Banana Chips

COCONUT

- Toasted/Sweetened Coconut Chips
- Coconut Flakes (unsweetened)
- Sweetened Coconut Flakes
- Shredded Coconut (unsweetened)
- Sweetened Shredded Coconut



Local Farms

Del Rio Botanical (organic)

- Fava Greens-2# case
- Pea Shoots-2# case
- Mizuna-4# case
- Arugula-4# case
- Braising Mix-4# case
- Spring Mix-2# case
- Red Frisee-2# case
- Lavender-1# case
- Red Sunchoke-5# case



Riverdog Farm (organic)

- Red Spring Onion-10# case
- Green Garlic-10# case or #
- Scarlet Queen Turnip-10#
- King Richard Leek-12ct case
- Rainbow Chard-12 bunch case
- Collard Greens-12 bunch case
- Dino Kale-12ct case
- Bloomsdale Spinach-4# case



Full Belly Farm (organic)

- Savoy Spinach-4# case
- Dino Kale-12ct case
- Mixed Mizuna-12 bunch case
- Rainbow Chard-12 bunch case



J&J Ramos

- Navel Oranges-88ct case
- Shasta Tangerines-25# case
- Cara Cara-20# case



Wild River Farm

- Kiwi-36ct or volume filled (108ct) case
- Tropikiwi (golden)- 12.5# case (about 72ct)



Capay Organic

- Nantes Carrots-24ct case
- Rainbow Bunch Carrots-24ct case
- Rainbow Chard-24ct case



Produce Alive (hydroponic)

- Crinkle Cress-1/2# bag
- Watercress-1# bag

California Endive Farms

- Belgian Endive-8# case or piece
- Red Endive-8# case
- Mixed Endive-12/3ct cello pack
- Coraline Chicory-3# case



J Marchini Farms

- Radicchio-12ct case or piece
- Treviso-10ct case
- Castelfranco-10ct case
- Fennel-12ct case
- Mixed Chicory-12ct case



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