

Astoria Co+op Produce Wholesale Guidelines

Please refer to the following list when preparing your delivery for the co-op:

General Guidelines:

- No oversized vegetables (they tend to be woody)
- Produce washed and clean from dirt
- Bunches uniform and clean from yellow leaves
- Please have produce separated into boxes or bags by item

Fruit

Apples: Clean, free from bruises or bug damage

Berries: Clean from debris and soft/wrinkled fruit. Berries in hallocks or clamshells (co-op can provide hallocks).

Vegetables

Beans (Green/Yellow/Fava): Clean of moldy, soft beans. No over-sized, woody, beans.

Beets (Bunch): Washed thoroughly. Tied securely with a twist tie. Must have healthy leaves (otherwise considered bulk).

Beets (Bulk): Clean cut at top. Washed thoroughly.

Broccoli: Heads tight (not separating and starting to bolt). Clean from dirt.

Cabbage: Heads tight. You may leave some outer leaves to help protect head during transport.

Carrots (Bunch): Uniform sizes of carrots in bunch. Washed thoroughly. No ugly (split, gnarled) carrots. Tops free of debris/weeds.

Carrots (Bulk): Properly topped. Washed thoroughly. Watch for splits and bug damage.

Cauliflower: White heads (too much contact with sun can cause yellowing). Some leaves left on surrounding head. Clean.

Celery: Clean. Tops trimmed neatly.

Cucumbers: Not blown-out (over-mature, bulged out with no texture)

Fennel: Clean base. Tops trimmed if greens are very long.

Bunched Greens: Uniform size. Tied securely with twist ties. No yellow leaves or leaves with lots of holes.

Bunched Herbs (Parsley, Cilantro, Mint, Dill, etc): Uniform size. Tied securely with rubber band. Clean.

Leeks: Clean. Tops cut in chevron pattern. Roots trimmed short and dirt removed.

Lettuce: Clean. Full heads. No bolting.

Onions (Storage): Fully cured. Clean from obvious dirt.

Garlic: Fully cured. Clean from obvious dirt.

Onions (Green): Uniform bunches. Tied with rubber band. No yellow leaves.

Onions (Spring): Outer layers peeled back and free from dirt. Tops cut.

Peppers: Solid and firm.

Potatoes: Graded by size. Clean.

Radish: Uniform size of radishes in bunch. Clean. No split radishes. Tied securely with rubber band/tie.

Salad Mix: Clean and dry as possible. Preferably bagged. Half pound increments work best.

Spinach (Bunch): Secured with twist tie. Preferably cut with some roots still on (1/4 inch of roots under stems).

Spinach (Baby): Clean. As dry as possible. Preferably bagged. Half pound increments work best.

Squash (Summer): Firm. Clean. Not too many scrape marks from handling.

Squash (Winter): Fully cured (ripe). Clean.

Tomatoes (Slicer): Firm, no soft or black spots.

Tomatoes (Cherry): Clean from debris. No splits. Pinned up in hallocks (hallocks can be provided by the co-op).

Turnip (Bunch): Washed thoroughly. Tied securely with a twist tie. Must have healthy leaves (otherwise consider bulk).

Turnip (Bulk): Properly topped. Clean.