

# A CUT FOR EVERY OCCASION



YOUR COMPLETE GUIDE TO FRESH CUT PRODUCE, SALADS & MIXES

freshpoint ™

# WELCOME TO FRESHPOINT FRESHCUTS

Thank you for choosing FreshPoint FreshCuts. In us you have a partner who is intent on providing you with value-added services on processed items beyond the national processors. Our niche is fresh, cut-to-order products, delivered to you the next business day. You receive 100% usable product.

## BENEFITS TO YOU:

- On-site food processing facility
- Manufactured under strict HACCP and GMP standards
- State-of-the-art packaging technology
- Custom cut to order: duplicating any produce presentation your Chef can imagine
- 100% yield: no food waste
- Great opportunity to reduce labor costs
- Requires less storage space
- Consistent quality and cut size
- Improves food safety
- Reduces your worker's compensation exposure

## FOOD SAFETY:

Fresh vegetables arrive at the FreshCuts plant daily. Digital temperature-loggers, at various stations along the process, monitor temperature to ensure an optimum environment for the vegetables. Using a first in/first out inventory system assures that the vegetables are always of the highest quality available. Most of the processing and packaging is automated; however the initial most important steps are still performed by hand.

FreshCuts employs the HACCP (Hazard Analysis Critical Control Point) program. By having specific designated inspection points at each stage of the production line (receiving, preparation, processing and packaging) the end user knows that the vegetables they are using are of the best quality and perfectly safe for the consumer.

FreshCuts equipment is state of the art and manufactured from non-permeable stainless steel and food grade plastics to ensure cleanliness. Using knife peelers rather than the old abrasive method to remove skins. FreshCuts produces more attractive and flavorful vegetables.

All vegetables are washed and dewatered after processing and before packaging. Wash water is treated with an acidic sanitizer called Tsunami. Although more expensive than bleach, Tsunami is biodegradable and provides a superior sanitation process. The hydro wash exposes all surfaces to sanitation allowing any foreign material to fall through the sieves below. A shaker table further ensures that no foreign material remains attached to the product.

Since overall plant sanitation is the first step in quality, FreshCuts has a sanitation shift every day. All equipment is dismantled and sanitized on a rotating schedule.





CUTS

9



MIXES

13



SALADS

4 16



SLAWS

## PACKAGING:

FreshPoint Freshcuts uses only the newest technology in packaging materials. We carefully pack the vegetables, balancing the need to prevent spoilage by removing available oxygen with the potential damage of over compression. Using different hi-tech gas permeable films to manufacture the pouches, assures customers that all vegetables can be stored for extended periods without jeopardizing quality.

Vegetables like tomatoes that purge liquid once cut are packaged in trays that isolate the excess liquid from the product. The liquid itself drains and locks into a special compartment ensuring the freshest cut products.

Freshcuts is committed to offering you the freshest value-added fresh cut produce available for each and every delivery.

## PRODUCT CARE & STORAGE

To maintain top quality these products must be refrigerated

- » The ideal storage temperature is between 0.5° - 4.4° Celsius (33° - 40° fahrenheit)
- » To maintain optimum quality unused product should be stored in the pouch after removing all excess air
- » The end user should practice first in/first out inventory control to prevent unnecessary spoilage
- » "Skip-A-Day" requires 2 days for delivery

FreshPoint FreshCuts Vancouver Inc. reserves the right to change any of the variations of the product described within this publication. Every effort is made to ensure the information contained in this publication is accurate. FreshPoint FreshCuts assumes no responsibility for typographical errors.

DICED SIZES AVAILABLE: 1/4", 3/8" AND 3/4" SLICED SIZES AVAILABLE: 1/8", 1/4", 3/8", 1/2" AND 3/4"

# FRESHCUTS <A to Z>



## APPLE

### > WEDGED "SKIN ON"

Available in: Granny Smith or Royal Gala



## APPLE

### > MATCHSTICK

Available in: Granny Smith or Royal Gala

## GREEN BEANS

### > TRIMMED



## BEETS

### > WHOLE PEELED

Available in: Gold Beets



## BEETS

### > WEDGE CUT 3/4"

Available in: Gold Beets



## BEETS

### > DICED

Available in: Gold Beets

## BEETS

### > SHREDDED

Available in: Gold Beets



## BROCCOLI

### > FLORETS



## BROCCOLI

### > FLORETS "BITESIZE"



## CAULIFLOWER

### > FLORETS

Available in "Bite Size"



SHRED SIZES AVAILABLE: 1/8", 1/4", 3/4" AND 1/2" STICK LENGTHS AVAILABLE: 2", 3", 4", 5" AND 6"



## CABBAGE

Available in Red & Green Cabbage

- Diced
- Shredded



## CARROTS

Available in:

- Angle Cut
- Diced
- Matchstick
- Shredded
- Sliced
- Stick
- Hand Cut 1"



## CELERY

Available in:

- Angle Cut
- Diced
- Stick



**GINGER**  
> PEELED



**LEEKS**  
> DICED

DICED SIZES AVAILABLE: 1/4", 3/8" AND 3/4" SLICED SIZES AVAILABLE: 1/8", 1/4", 3/8", 1/2" AND 3/4"

# FRESHCUTS <A to Z>



**LEEKs**  
> JULIENNE



**GREEN ONION**  
> CHOPPED



## ONIONS

Available in: White Onions

- Hand Cut 1"
- Diced 3/8"
- Sliced 1/8"
- Rings



**PARSLEY**  
> CHOPPED



**PARSNIP**  
> HAND CUT



## PEPPERS

Available in: Green & Yellow Peppers

- Hand Cut
- Diced 3/8"
- Julienne
- Rings 1/4"
- Sliced 1/4"



## POTATOES

Available in: Red & Sweet Potato  
(Sweet Potato available in Peeled only)

- Diced
- Chateau
- Hand Cut "Skin On"
- Parisienne
- Peeled
- Wedged



SHRED SIZES AVAILABLE: 1/8", 1/4", 3/4" AND 1/2" STICK LENGTHS AVAILABLE: 2", 3", 4", 5" AND 6"



# POTATOES

## > KENNEBEC FRIES

Available in 1/2" and 3/8" cuts and in Yam Fries



**RADISH**  
**> TRIMMED**



**RADISH**  
**> SLICED**  
Available in: Daikon Radish (Matchstick)



**RUTABAGA**  
**> DICED**  
Available in:

- Diced
- Matchstick
- Stick

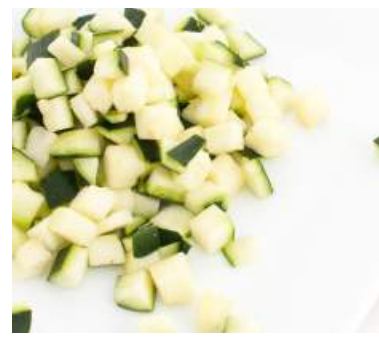


**SNOW PEAS**  
**> TRIMMED**  
Available in: Snap Peas



**SQUASH**  
**> DICED**  
Available in:

- Matchstick



**SQUASH**  
**> ZUCCHINI DICED**  
Available in: Yellow Zucchini

- Sliced "Half Moon"
- Sliced
- Stick

DICED SIZES AVAILABLE: 1/4", 3/8" AND 3/4" SLICED SIZES AVAILABLE: 1/8", 1/4", 3/8", 1/2" AND 3/4"



## TOMATOES

Available in Roma Tomatoes

- Diced
- Sliced 1/4"
- Sliced - Extra Large Tomatoes



## YAMS

Available in: Sweet Potato

- Fries
- Hand Cut "Skin On"
- Peeled

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CONSULT A FRESHPOINT REPRESENTATIVE  
FOR AVAILABILITY, PRODUCT CODES & PACK SIZES



SHRED SIZES AVAILABLE: 1/8", 1/4", 3/4" AND 1/2" STICK LENGTHS AVAILABLE: 2", 3", 4", 5" AND 6"

# MIXES

## BROADWAY MIX

(PICTURE 1 NEXT PAGE)

40% green zucchini half moon  
30% yellow zucchini half moon  
15% pepper red diced  
15% onion red sliced

## CHOP SUEY MIX

(PICTURE 2 NEXT PAGE)

10% cauliflower floret  
10% broccoli floret  
10% carrot sliced 1/4"  
15% celery sliced 1/2"  
10% onion yellow diced 3/4"  
45% bok choy chopped

## CHOWDER MIX

(PICTURE 3 NEXT PAGE)

50% potato diced  
20% celery diced  
15% carrot diced  
15% onion diced

## FAJITA MIX

(PICTURE 4 NEXT PAGE)

30% green pepper sliced 1/4"  
30% red pepper sliced 1/4"  
20% sliced yellow onion 1/4"  
20% sliced red onion 1/4"

## GRILL MIX

(PICTURE 5 NEXT PAGE)

33% squash butternut diced  
33% squash kabocha diced  
22% potato sweet diced  
6% turnip salad  
6% rutabaga diced

## KUNG POW MIX

(PICTURE 6 NEXT PAGE)

25% pepper red diced 3/4"  
25% pepper green diced 3/4"  
25% onion yellow diced 3/4"  
25% celery sliced 3/4"

## MOUNTAIN MIX

40% carrot sticks  
25% pepper red chopped  
35% zucchini yellow 1/4 cut

## NACHO MIX

20% pepper red diced  
20% pepper green diced  
20% onion red diced  
40% onion yellow diced

## PEPPER DICED MIX

34% pepper green diced  
33% pepper red diced  
33% pepper yellow diced

## PEPPER

### JULIENNE MIX

34% green julienne  
33% red julienne  
33% yellow julienne

### ROAST MIX

20% carrot hand cut 1"  
20% fennel hand cut 1"  
20% onion hand cut 1"  
20% parsnip hand cut 1"  
20% yams hand cut 1"

### SOUP MIX

(AVAILABLE WITH POTATO)

34% carrot diced 3/8"  
33% celery diced 3/8"  
33% onion diced 3/8"

### STEW MIX

(PICTURE 7 NEXT PAGE)

25% diced potato 3/4"  
25% diced celery 3/4"  
25% diced carrots 3/4"  
25% diced yellow onion

### STIR FRY MIX

(PICTURE 8 NEXT PAGE)

25% pepper green sliced  
25% carrot sliced  
15% onion red sliced  
15% broccoli floret bite size  
10% celery chopped  
10% pepper red sliced

1



**BROADWAY MIX**

4



**FAJITA MIX**

2



**CHOP SUEY MIX**

5



**GRILL MIX**

3



**CHOWDER MIX**

6



**KUNG P**

## CREATE YOUR OWN

Let us help you create your own mix.  
Consult a FreshPoint rep.



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**STEW MIX**

8

**STIR FRY MIX**

**AO MIX**

## OUR OWN

your own custom mix!  
representative for more info.



# SALADS

## ASIAN MIX SALAD

50% romaine shredded  
20% cabbage green shredded  
15% carrot matchstick  
15% cabbage red shredded

## BENTO SALAD

33.3% carrot matchstick  
33.3% jicama matchstick  
33.3% red cabbage shredded

## CALIFORNIA BLEND SALAD (PICTURE 1)

60% iceberg chopped  
30% romaine chopped  
5% endive chopped  
5% radicchio chopped

## CHARDON SALAD (PICTURE 2)

85% lettuce iceberg chopped  
5% radish sliced  
5% cabbage red shredded  
5% carrot shredded

## DELI SALAD

27.5% lettuce iceberg chopped  
27.5% lettuce romaine chopped  
15% green leaf chopped  
5% carrot shredded  
5% celery sliced  
5% onion green sliced  
5% endive chopped  
5% radish sliced  
5% cabbage red shredded

## EUROPEAN SALAD

70% cabbage chopped  
20% endive chopped  
10% radicchio chopped

## GREEK SALAD (PICTURE 3)

34% pepper green hand cut  
33% cucumber LE hand cut  
33% onion red hand cut

## ORIENTAL SALAD (PICTURE 4)

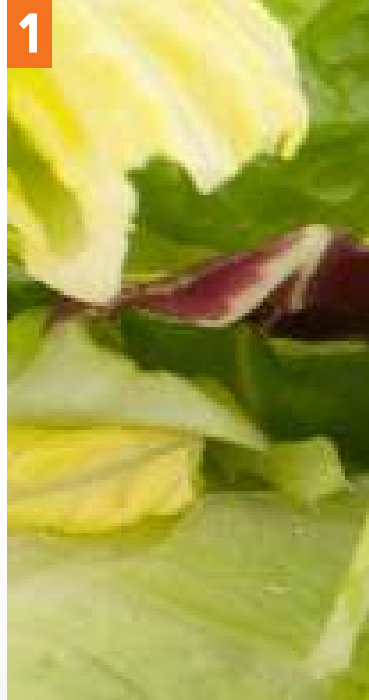
50% lettuce romaine heart shredded  
20% cabbage green shredded  
15% carrot matchstick  
15% cabbage red shredded

## ROMAINE SALAD (PICTURE 5)

24 lb case romaine lettuce = approx.  
15 lb romaine lettuce chopped

## TUSCAN SALAD

70% lettuce romaine chopped  
25% lettuce green leaf chopped  
5% lettuce radicchio chopped





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# SLAWS



## ASIAN SLAW

40% shredded sui choy  
35% matchstick diakon  
20% shredded bok choy  
5% matchstick carrot



## BROCCOLI SLAW

80% broccoli stems matchstick  
10% carrots matchstick  
10% cabbage red shredded



## KINGSLAW (DICED)

Also available in minced  
90% green cabbage diced  
10% carrot diced



## RAINBOW SLAW (PICTURE)

84% shredded green cabbage  
8% shredded red cabbage  
8% shredded carrots

## SHADY ISLAND SLAW

70% cabbage green shredded  
20% cabbage red shredded  
10% carrot shredded

## BROCCOLI SLAW

80% broccoli matchstick  
10% carrot matchstick  
10% shredded red cabbage





# CONTACT INFORMATION

Contact your FreshPoint Representative for more information.

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