

Grown openly in the field underneath abundant California sunshine, harvest of our Calway green pepper begins each June in the San Joaquin Valley. As Valley temperatures begin to scorch, we then jump over to California's pristine Central Coast to finish out the season. Field packed for optimal freshness and quality, our peppers are picked, washed, packed and palletized before leaving the field.

Quality in every box

- Medium to dark green
- Consistent 3 & 4 lobe
- Consistent size, shape & weight with good side wall thickness
- Carefully selected hybrid varieties
- Grown, picked and packed under comprehensive quality & food safety standards

Consistency counts



- 25# Carton, RPC
- 100% PTI Compliant
- Bilingual PLU labels
- Ethylene sensitive
- PLU 4065

\	Fruit Size	Count/Ctn	Tier / Layers	QTY/PLT
١	lumbo	45-50	7 x 8	56
	X-Lrg	50-55	7 x 8	56
	Large	60-65	7 x 8	56
	Med	70-75	7 x 8	56
(	Choice	50-75	7 x 8	56
GTIN (Case/Product) 10899520002291 / 00899520002294				







In order to maximize both quality and freshness, we field pack our peppers using special harvest equipment. Self-propelled, our machines allow us to pick, wash, pack and palletize right in the field where the peppers are grown.