

FRESH
IN SEASON

PLUOTS



Pluots are hybrids of plums and apricots. Their color ranges from red-skinned and pale amber-skinned to ruby-fleshed and blazing gold fleshed. Most pluot varieties are extremely sweet, often spicy, low-acid fruits with a juicy, chin-dripping tender firm flesh.

Highlights

Best enjoyed fresh at their peak of ripeness. Allow pluots to ripen at room temperature.

Can be baked, roasted, sauteed, pureed or cooked for jams, compotes, ice creams, and reductions.

Complimentary flavors: vanilla, nutmeg, tropical fruits, chocolate, citrus, basil and chiles.



Indianapolis
Fruit®

Produce a Fresh Experience Together!