



# gardencut

A FRESH EXPERIENCE



**PICO DE GALLO**  
2 lb / 4 ct | #19222  
12 oz / 4 ct | #17692



**FRUIT MIX WITH BLUEBERRIES**  
1 lb / 4 ct  
#19003



**PINEAPPLE CHUNKS**  
6 oz / 4 ct  
#17467



**MELON MEDLEY**  
1 lb / 4 ct  
#17685



#### MERCHANDISING TIPS

- Tie-in with complimentary items such as dipping chocolate, dressings, cream cheese, and yogurt dips.
- Refrigeration is a must! Keep Garden Cut products in a refrigerated case that runs at 34 - 40 degrees.
- Create a party destination center with fun signage.
- Display in a secondary location, such as a “to-go” section that highlights the convenience of Garden Cut items.
- Stacking: Do not stack more than three feet high, showing the fruit and not the package.
- Create POS and signage that highlights Garden Cut features: made fresh, safety sealed, onvenient, just to name a few!



*The dollar contribution of value-added fruit to total produce sales is 4.3%.*

