

# Washington APPLES

## Red Delicious



Crunchy and Mildly Sweet  
Excellent for Snacking

**48ct #3565**  
**100ct #3561**  
**3 lb #3397**

## Granny Smith



Crunchy and Tart  
Excellent for Snacking and  
Baking

**56ct #4499**  
**100ct #3595**  
**3 lb #3599**

## Gala



Crisp and Very Sweet  
Excellent for Snacking and  
Baking

**80ct #3462**  
**100ct #3578**  
**3 lb #3355**

## Honeycrisp



Crisp and Sweet  
Excellent for Snacking and  
Baking

**80ct #3492**  
**100ct #3490**  
**3 lb #6187**

## Fuji



Crunchy and Super Sweet  
Excellent for Snacking and  
Baking

**48ct #3446**  
**88ct #3447**  
**3 lb #3353**

## Golden Delicious



Crisp and Sweet  
Excellent for Snacking and  
Baking

**88ct #3471**  
**3 lb #3365**  
**3 lb Organic #638**

### MERCHANDISING TIPS

From apple pie to apple salad, apples are a produce staple year-round but especially in the fall. This all-American fruit can boost produce department profits when marketed well during peak season.



- Cross-merchandise apples with caramel and candy apple kits, dips, pie shells, pie toppings and baking supplies, and apple peelers and corers.
- Take advantage of sampling to introduce to lesser-known, higher-priced varieties.
- Use apples' vibrant and varied colors to create an eye-catching display.
- Give apples plenty of space, especially in the fall. A large display will encourage consumers to take a look.
- At room temperature, apples ripen or soften 10 times faster than if they were refrigerated, so keep them on refrigerated tables to keep them looking their freshest.



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