



01/02/2023

GALLI PRODUCE CO. INC.

Distributor to the Food Service Industry

Happy New Year!

Avocados;

Very nice quality and supplies at this time.

Citrus;

California rules this market.

Navel Oranges;

Color and flavor are outstanding.

Satsuma Mandarins;

Fabulous flavor either Bald or Stem and Leaf available..

Cuties;

Available and in stock.

Cara Cara Oranges & Blood Oranges;

The best of both worlds, sweet and tart!



APPLES & PEARS

All new crop as of now with all varieties available.

Golden, Fuji, Honey Crisp, Gala's and Granny Smiths.

New items in are the Opal Apple and the Envy Apple.

Organic Gala Fuji's and Pears are in stock.

BERRIES

Strawberries Rains in Santa Maria and Oxnard CA have hampered harvest schedules. Strawberries hit by rain will show some unsightly damage and a shorter shelf life.

Blackberries out of central Mexico have been steady

Raspberries out of Baja have shown some rain damage as well. Blueberries out of Mexico, Peru and Chile have kept prices steady.

Seasonal;

Chilean Stone Fruits are trickling in. Yellow Peach, White and Yellow Nectarine and Red Plums. Few Apricots and Cherries have been spotted as well.

Grapes; California had an outstanding season but now it's over.

First Chilean grapes are in now.

Tomatoes Etc.

Melons;

Domestic supply is now over, Mexico has all but wound down. Offshore Cantaloupes and Honeydews have been very nice. Watermelons' have been an issue past several weeks.

Tomatoes~

Markets continue to improve on round tomatoes, Romas, Grapes and Cherry Tomatoes. The Nogales area of Mexico is ready to start shipping next week which will steady markets even more.

Local Heirlooms and Mixed Cherry Tomatoes are all but finished.

Eggs and Dairy: These products show no sign of leveling off in the near future.

Green Onions and Celery will be very expensive again.



Asparagus

Light supplies resulting in elevated pricing.

Green Beans-

Mexican product now, Mid range pricing.

Broccolini~

Higher, with good quality.



Celery;

This will be a problem item for several weeks due to weather.

Green Onions are on the rise again. Heavy rains have destroyed much product as well as Leeks too.

Squashes~Eggplants~ Bell Peppers Cucumbers and Chiles.

Green Bells and Zucchini prices are very reasonable. Red Bells and Yellow Bells out of Coachella are winding down and have elevated prices until Mexico gets started.

Green Onions are still limited and remain high.

BROCCOLI~CAULIFLOWERS~CORN

Broccoli ~ Supplies are very limited with quality issues such as some Pin Rot due to rain.

Cauliflowers~ Extremely limited. We have a handful of Romanesque to sub. Along with Purple and Green.

CORN:

Washington and some Mexican product is available. Expensive.

LETTUCE ~ ROMAINE~SOFT LEAF

Prices have started to soften and overall quality is much improved. We are seeing better sizing and weight on

Iceberg and soft leaf products. Romaine Hearts are still a bit more limited for a week or two.

Sweet Potatoes and Yams are very reasonable! Potatoes are inching up. Northwestern transportation has become a problem of late.



FOR THE ENOKI MUSHROOMS:

- 4 bunches enoki mushrooms
- 1 1/2 tablespoon sesame oil
- 1 clove of garlic, minced
- 2 tablespoon soy sauce
- 1/2 teaspoon chili flakes, or to taste

FOR THE MARINATED TOFU:

- 1 (14 oz) pack firm tofu
- 2 tablespoon soy sauce or tamari
- 2 teaspoon rice wine vinegar
- 2 teaspoon sesame seeds
- 1 garlic clove, minced

OPTIONAL TOPPINGS:

- 1 cup seaweed salad
- 1 Japanese cucumber (or 2 Persian cucumbers), peeled and sliced or chopped
- 1 ripe mango, peeled and diced
- 1 cup shelled edamame
- 3/4 cup grape tomatoes, halved
- 2 avocados
- Pickled ginger or beni shoga
- Sesame seeds
- Scallions, sliced

TO SERVE:

- 2 cups cooked rice
- 1/4 cup ponzu sauce
- 2 tablespoon toasted sesame seeds, to garnish