



Welcome

Welcome to our September 2020 edition of our **Newsletter** where we aim to continue to keep you informed about us, along with our added services and our focus is on building relationships with our Customers. Also, in this edition, we highlight seasonal products for this month, Exotic and Stone Fruits, New Arrivals, vegetables, Specialty items etc.

We hope you enjoy this edition of newsletter and if we can be of any assistance, please feel free to call or email us.

What's New:

September is the month of ending summer and beginning of spring there are many fruits and vegetables are coming in to season however we introduce or address some of them for this month.

We are being grateful and thankful towards our clients and stakeholders and happy to extend and continue best products and services from our brand-new facility.

Products of the Month

EXOTIC AND STONE FRUITS / PRODUCTS OF THE MONTH

SEPTEMBER HIGHLIGHT: PLUMS VERITIES

NEW ARRIVAL

MANDARIN NADORCOTT SOUTH AFRICA

VEGETABLES

CARROT RAINBOW WITH LEAVES
ZUCHINI ROUND VERITIES, CAPSICUM
PURPLE, CHERRY TOMATO PLUM IVORY,
CHERRY TOMATO BROWN

SPECIALITY ITEMS AND OTHER

SMOKED GARLIC
FRESH ALMOND

MUSHROOMS

OYSTER MUSHROOM VERITIES

TIPS:

- Should you require any special orders, especially rare items please give us minimum of 5 days' notice.
- Regarding list of rare items which will be subject to or need advance order can be collected from our assigned operation or relationship team members.
- Are you looking for anything out of Box? Did you know that we are currently sourcing more than 1000 products from various destinations across the globe, should you have any special item which is out of your regular menu? Please let us for such items required.

EXOTIC AND STONE FRUITS PRODUCTS OF THE MONTH



PLUM VARIETY: FORTUNA SPAIN



PLUM VARIETY: GOLDEN GLOBE SPAIN



PLUM VARIETY: CRIMSON GLOBE SPAIN



PLUM VARIETY: ANGELINO



PLUMS METIS SAFARI STAR ITALY



PLUM VARIETY: BLACK SPLENDOR

NEW ARRIVAL



MANDARIN NADORCOTT

Nadorcott: is a high quality, mid to late-maturing Clementine-type of mandarin. It is a fruit with great good flavor and sweetness and a good acidity balance. The smooth, deep orange peel is fairly tightly adhering to the segments, but is easily removed. Nadorcott normally available seedless, but seeds can occasionally be found. Nadorcott is also known as Afourer (from Morocco)

Origin: The variety is the result of a chance cross-pollination of an unknown variety with Murcott Clementine. It was discovered in 1982 by El Bachir Nadori at an experimental station in Afourer, Morocco. The original discovery was a very seedy, though tasty fruit, but by 1988 a seedless version was being produced by isolating trees from cross pollination, which was then given the name Afourer.

Grown in: Nadorcott has become quite widespread to the extent that quite long marketing periods are possible. The main plantings exist in Morocco, Portugal, Spain, Argentina and South Africa.

(Content Courtesy: Good Fruit Guide)

VEGETABLES, SPECIALITY ITEMS AND OTHERS



RAINBOW CARROT WITH LEAVES



BABY RAINBOW CARROT WITH LEAVES



ZUCHINI ROUND GREEN



ZUCHINI ROUND YELLOW



CHERRY TOMATO PLUM IVORY



CHERRY TOMATO BROWN

SPECIALITY ITEMS AND OTHER



SMOKED GARLIC



FRESH ALMOND

OYSTER MUSHROOM VARIETIES



OYSTER MUSHROOM WHITE



OYSTER MUSHROOM GREY



OYSTER MUSHROOM YELLOW



Oyster mushrooms: the common name for the species *Pleurotus ostreatus*, are one of the most common types of cultivated mushrooms in the world.

They're also known as pearl oyster mushrooms or tree oyster mushrooms. The fungi grow naturally on and near trees in temperate and subtropic forests around the world, and they're grown commercially in many countries.

Oyster mushrooms are used in a variety of cuisines and are especially popular in Chinese, Japanese, and Korean cooking.