



Celery

FOR FOODSERVICE



With a flavor profile described as “earthy, grassy, astringent, and parsley-like” Celery is one of the most versatile vegetables in foodservice kitchens. The raw, crunchy stalks are an expected addition to Bloody Marys but can surprise guests in many other beverages. Sautéed Celery is the third vegetable partner in the “Holy Trinity” of Cajun cuisine and French mirepoix, plus an essential ingredient in American stuffing. Multiple growing regions allow Celery to be sourced throughout the year, making it easy for chefs to keep this staple on hand.

Selecting Celery

Celery should be firm and unblemished with crisp, straight stalks that break easily when snapped. Leaves should be clean and green (not yellow) with no wilting.

Storage & Handling

For maximum shelf life and freshness, store Celery in 34-36 degree F refrigeration. Keep Celery away from ethylene-producing fruits and ripening rooms. Celery absorbs odors from other commodities such as apples and onions and should not be stored near them. Follow good rotation practices; first shipments received should be used or displayed first.

Pack Sizes

Product Code	Product	Pack Size	GTIN	Carton Size (LxWxH in.)			Carton Cube (Cubic ft.)	Carton Gross Weight	Ti	Hi	Cartons/Pallet
100157 02	Naked Celery	3ct/24sz CTN	10073150300532	14.00	8.00	5.75	0.37	10.00	15	10	150
100186 02	Naked Celery	6ct/36sz CTN	10073150301799	14.00	8.00	5.75	0.37	12.00	15	10	150
100195 02	Naked Celery	8ct/24sz CTN	10073150302581	8.00	15.50	13.50	0.97	20.00	9	8	72



407-365-2111
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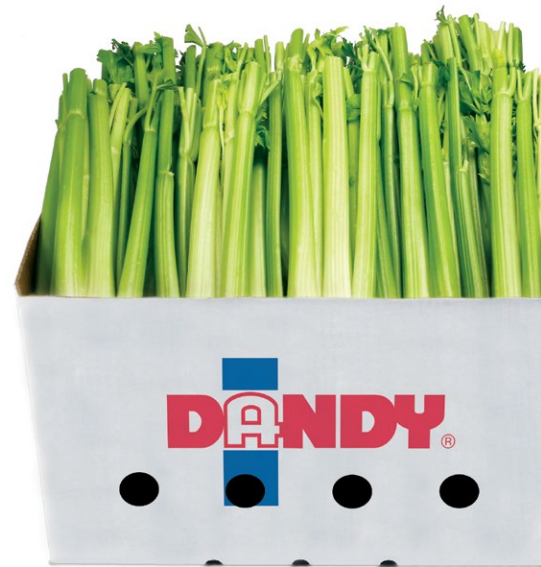
Yield and Portion Analysis

Yield Per Carton - 69% Usable Product Average

Average Portions: 1 bunch = 10-12 stalks = 5.5 cups diced or sliced

18 Count Pack = 99 cups

30 Count Pack = 165 cups



Features & Benefits

- Available year round makes menu planning and sourcing easier
- Available in two pack sizes with larger stalks in the 18 count pack and smaller stalks in the 30 count pack giving more versatility for multiple preparation needs
- Nutrition profile - Good source of Vitamin C, Low in Sodium and Calories

Menu Ideas

- Celery Almond Pesto with Fresh Herbs & Grated Parmesan
- Chopped Celery Raita Whisked with Ground Cumin & Topped with Fresh Mint, Serve with Pita
- Celery & Onion Stir Fried in Peanut Oil with Cumin Rubbed Lamb & Chiles
- Matchstick Apple & Celery Salad with Basil, Cilantro, Mint, Red Onion & Pecans

About Duda Farm Fresh Foods

Growing in the most fertile land in the United States and closely monitored to meet our high safety standards, Duda Farm Fresh Foods has been delivering the best quality fruits and vegetables for the last 100 years. Our regional growing program enables year-round availability of a wide range of products packed in our well-known Dandy® brand. Through an extensive alliance of grower partners both nationally and internationally, Duda is a trusted single-source provider of the fresh produce consumers crave.

Duda Farm Fresh Foods' broad range of products are sold under the Dandy® brand, making us a single-source solution for fresh produce. We take pride in assuring our customers year-round availability, quality, and safety they can count on. Based on external benchmarking, our company ranks in the very top tier of producers, growers, packers, processors and shippers in the measurements of farms and ranches, harvesting, and facilities.



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