

# Celery

PLU: 4070



## NUTRITION

Serving Size 2 medium stalk Celery (110g)

Amount Per Serving	% Daily Value
Calories 20	Calories from Fat 0
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 100mg	4%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 1g	
Vitamin A 2% Iron 2% Vitamin C 15% Calcium 4%	



## AVAILABILITY

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
ARIZONA	✓	✓	✓									✓
CALIFORNIA				✓	✓	✓	✓	✓	✓	✓	✓	
MICHIGAN							✓	✓	✓	✓		
TEXAS	✓	✓	✓									
FLORIDA	✓	✓	✓	✓	✓							✓

## PACK INFORMATION

	Cartons per pallet	Gross Weight	UPC
Celery 18's	32, 8x4	58 lbs	033383-65320
Celery 24's	32, 8x4	58 lbs	033383-65321
Celery 30's	32, 8x4	59 lbs	033383-65322
Celery 36's	32, 8x4	60 lbs	033383-65323
Celery 48's	32, 8x4	60 lbs	033383-65324
Celery Hearts 12's	70, 10x7	35 lbs	033383-65300
Celery Hearts 15's	70, 10x7	23 lbs	033383-65303
Celery Hearts 18's	70, 10x7 (CA), 10x5 (FL)	35 lbs	033383-65301
FoodService 4/5's	40, 10x4	40 lbs	

\*Available in Banded, Sleeved and Naked

Celery	Celery Heart
Carton Size (in.)	Carton Size (in.)
CA: 19-1/4 X 14-5/8 X 10-3/4	CA: 15 X 11 X 9
FL: 19 3/8 X 14 X 11-3/16	FL: 15 X 9-3/8 X 10-1/2
MI: 19 3/8 X 14 X 11-3/16	MI: 15 X 9-3/8 X 10-1/2
TX: 19-3/8 X 14 X 11-3/16	TX: 15 X 11 X 9-1/8

FoodService 4/5's: 19.25 x 14.50 x 8.25

## STORING AND HANDLING

Recommendation for short-term storage of 7 days or less:  
 Temperature: 32-36 degrees F / 0-2 degrees C  
 Humidity: 90-98% relative humidity

Retail display tips:  
 Water sprinkle: Ok  
 Top Ice: Ok

Ethylene production/sensitivities:  
 Produces ethylene: No  
 Sensitive to ethylene exposure: Yes

## STORING TIPS

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.

## HANDLING TIPS

If discolored or damaged, ribs must be removed from stalk; do not pull rib out of bunch. Trace damaged rib down to the butt end and trim out with the point of a knife.