

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.