

# White Asparagus



## Availability

*Year-round*

## Packaging

*11 x 1 lb. bunches with wrapper*

## Shipping Info

*Pallet : 120 cases*

## Country of Origin

*Peru*

## Storage & Handling

*Hold in a 33 - 36°F cooler with a high relative humidity of 90 to 98%.*

*Asparagus is sensitive to Ethylene but is not an ethylene producer.*

*White asparagus gets its creamy, pale white color by being deprived of sunlight. Each individual spear is gently covered with earth as it pokes through the ground. This prevents the creation of chlorophyll, which would turn the asparagus green.*

*Europeans favor the delicate flavor of white asparagus over green. In fact, of all the asparagus growing countries in the world 55% of the crop is white. Although green asparagus is still more popular in the United States white asparagus is gaining in popularity every year.*

*Peru is the largest exporter of fresh white asparagus in the western hemisphere. The ideal growing conditions in the desert areas of this country allow harvesting all through the year. The quality of Peruvian white asparagus is enjoyed throughout Europe and the United States.*

*The flavor of white asparagus differs, slightly, from that of green asparagus. Some people liken the flavor to a mild version of salsify, heart of palm, and artichoke.*

*Southern Selects offers an eye-catching, informational white asparagus wrapper that is sure to call the attention of your customers. Each wrapper contains nutritional information, tips on preparation, a recipe, PLU number and UPC code.*

