

Let's grow something special.



Southern Selects

Purple Asparagus



Availability

September - November

Storage & Handling

Hold in a 34-36 °F cooler with a high relative humidity of 90-98%.

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

Purple asparagus from Southern Specialties offers a unique opportunity to create excitement on the plate. There are few vegetables that have the tremendous visual impact of purple asparagus. Variety on the shelf creates visual impact and drives consumers. Originally developed by farmers in the Albenga region of Italy, purple asparagus is enjoyed for its sweetness as well as color. It has a sugar content twenty percent higher than other varieties of asparagus.

Cancer fighting phytochemicals called anthocyanins are responsible for the bold color, and like other varieties, it is rich in Vitamins C, E, Folate, Potassium and Fiber. Purple vegetables lose their color when exposed to heat, grilled asparagus turns a deep, dark green, and uncooked purple asparagus has a bright, fresh flavor that's excellent in salads.



COUNTRY OF ORIGIN	PACK SIZE	UNITS/ BOX	UPC	NET WEIGHT	SHIP WEIGHT	TIERS	CASES/TIER	CASES/PALLET
Peru	1 lb. bunch	11	8 717662 024795	11	11	6	20	120 c/p



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