



PACIFIC COAST
PRODUCERS

FOODSERVICE BROKER BINDER

<u>Broker Responsibilities</u>	3-5
<u>Key PCP Contact Personnel</u>	6
<u>Plant/Shipping Information</u>	7
<u>Forward Warehouse</u>	8
<u>Credit/Payment Information</u>	9-10
<u>Sample Request</u>	11
<u>Buyer's Truck Policy</u>	12
<u>Loading Policy</u>	13
<u>Enclosures</u>	14
<u>Pallet Charges</u>	15
<u>PCP Foodservice Fact Sheet</u>	16-18
<u>Basic Codes for Foodservice</u>	19-20
<u>Tomato Brand Comparison</u>	21-22
<u>Group Brands</u>	23
<u>Line Code Structure</u>	24-27
<u>Plant Tour Guidelines</u>	28
<u>PCP by Geography</u>	29
<u>Sourcing Timing Chart</u>	30
<u>Cherry Count Matrix</u>	31
<u>Tomato Yield Comparison</u>	32
<u>Corporate Item Number Reference</u>	33

Pacific Coast Producers supports the continuing growth of our Private Label program by offering a broad line of quality products; inimitable, superior customer service; committed inventories; effective distribution; and by maintaining our customer's trust.

Quality Products

At **Pacific Coast Producers**, our customers' quality requirements are always a top priority. Planning for product dependability begins months before bookings are placed. As California's leading co-op; we are owned by over 160 family farmer growers. They, too, are stakeholders in your success. Ongoing communication between our growers and Field Department ensures careful crop management and coordination of harvest times.

Once the production season begins, our plants begin the demanding task of canning the high-quality products our customers have come to expect. We achieve these goals by utilizing the most advanced processing technologies along with rigorous supervision by our Quality Control Department. **Pacific Coast Producers** operates under the quality assurance program of the US Department of Agriculture, with USDA inspectors maintaining on-site offices at each plant and we are SQF approved.

Exceptional Customer Service

Our Customer Service Department has been and will continue to be a key component in the success of **Pacific Coast Producers**. Our employees are committed to providing our customers with superior service - handling orders capably and with individual attention.

We are able to accomplish these tasks even more effectively with our computerized Capture Imaging System. Capture provides paperless workflow, which allows us to immediately check the status of your orders. While this sophisticated system improves the ways in which we serve our customers, we maintain that people are the key element in our commitment to serve them well. Our customers and local brokers will never talk to a computer, but to a personal customer service representative who cares about your account.

Committed Private Label Inventories

Committed Private Label inventories, balanced with the booking requirements of our Private Label accounts, assure continuous inventory supplies.

Effective Distribution

Pacific Coast Producers is also sensitive to our customers needs for a highly effective distribution program. We work to provide quick order turnaround and reduction of distribution costs with such features as Electronic Data Interchange (EDI), warehouse consolidation and finished goods inventory programs. The bottom line is we will consider our job complete when orders have been delivered in the most timely and cost-efficient manner possible.

Maintaining our Customer's Trust

We have shaped our account relationships through years of doing the right things - immediate response to distinctive needs and careful planning to meet our mutual goals of quality, consistency and dependability. We know the requirements of every customer are unique and we cater to those needs with our client based programs.

Pacific Coast Producers was founded on the simple philosophy of doing one thing and doing that well - serving the needs of our customer's brand. Earning the trust of our customers is what has allowed us to count our business relationships in decades.

PACIFIC COAST PRODUCERS...the name behind the brand.

Broker's Responsibilities and Expectations

- a. Quote only prices and terms that Pacific Coast Producers designates.
- b. Inform PCP promptly of any customers complaints or of any order customer issues that may substantially affect our business.
- c. Present marketing programs and accurately represent capabilities and products, subject to the direction of PCP personnel.
- d. Consult on credit matters pertaining to customers, collect delinquent accounts and unauthorized deductions and adhere to credit limits established for customers.
- e. Represent PCP as an extension of the company with the companies best interest in mind
- f. Maintain a business organization adequate in every way to contact the accounts in the market as often as necessary to acquaint them with PCP's products as well as to obtain maximum sales.
- g. Work diligently and use your best efforts to sell our line of products and secure business from the accounts.
- h. Keep the appropriate people (customers) in the trade fully advised of changes in policy, prices, crop and market conditions, promotions, etc.
- i. Provide PCP with reports as requested and/or information relating to the market conditions, including changes at the customer level and operator.
- j. Obtain credit applications from potential new customer and provide information regarding the credit worthiness of customers so as to keep PCP advised of any credit problems.
- k. Shall diligently assist PCP in resolving customer complaints, damage and reduce the amount of customer deductions.

<u>Name</u>	<u>Title</u>	<u>Telephone No.</u>	<u>Email</u>
Ted Kontopoulos	Sr. Director Foodservice Sales	(209)367-6256	tkontopoulos@pcoastp.com
Marshall Frey	National Sales Manager	(813)240-5634	mfrey@pcoastp.com
Dan Ostlund	National Sales Manager	(503)602-9977	dostlund@pcoastp.com
Jeff Boles	National Sales Manager	(503)991-1176	jboles@pcoastp.com
Bill McWhinnie	National Sales Manager	(603)491-9552	bmcwhinnie@pcoastp.com
Jason Baust	National Sales Manager	(636)294-9708	jbaust@pcoastp.com
Stephen Reed	National Sales Manager	(512)791-7838	sreed@pcoastp.com
Jessica Landers	National Sales Manager	(209)367-4001	jlanders@pcoastp.com
Ceirra Roberts	Inside Sales Manager	(209)367-6237	croberts@pcoastp.com
Cody Nore	National Sales Manager	(209)367-7223	cnore@pcoastp.com
Veronica Mangrich	Sr. Administrative Assistant	(209)367-6201	vmangrich@pcoastp.com

Shipping Locations

Lodi:

Distribution Center
650 South Guild Ave.
Lodi, CA 95240

Appointments can only be scheduled online:
Website
<http://appointments.pcoastp.com>
For inquiries or trouble making appointments
appointments@pcoastp.com

Salem:

Oregon Cherry Growers
1525 Sunnyview Road NE
Salem, OR 97301

Appointments can only be scheduled through email:
appts@orcherry.com
Please be sure driver shows prior to 2:00pm with release number
available

Production Locations

Lodi Production Facility
741 S. Stockton St.
Lodi, CA 95240
Main Office (209)334-3352

Liberty Packing
12045 S. Ingomar Grade Road
Los Banos, CA 93635
Main Office (209)826-0100

Oroville Production Facility & Distribution Center
1601 Mitchell Ave.
Oroville, CA 95965
Main Office (530)533-4311

Woodland Production Facility
1376 Lemen Ave.
Woodland, CA 95776
Main Office (530)662-8661

Salem Production Facility
1520 Woodrow Street NE
Salem, OR 97301
Main Office (503)364-8421

<u>Locations</u>	<u>Contact</u>	<u>Phone/Fax</u>	<u>Emails</u>
#475 Moran Logistics 118 East 8th St. Watsontown, PA 17777	Meagan Snyder Leslie Swartz	(570)538-5558 ext. 298 (570)538-5558 ext. 233 (570)538-5558 ext. 218	maegan.snyder@moranlogistics.com leslie.swartz@moranlogistics.com pcp@moranlogistics.com
#479 Palmer Logistics 1200 Lathrop St. Houston, TX 77020	Alejandra Castillo Lathrop Shipping and Receiving	(713)678-6780 ext. 3108 (713)678-6780 ext. 3147 (713)675-6517 - Fax	castilloa@palmerlogistics.com lathropsr@palmerlogistics.com
#483 Metro Park 6920 Executive Drive Kansas City, MO 64120	Breanna White Appointments	(816)242-6967 (816)647-4659 - Fax	bwhite@mpwus.com appointments@mpwus.com
#484 M&W Distribution 1775 Westgate Parkway Atlanta, GA 30336	Megan E. Almeyda	(404)344-8902 (404)344-6185 - Fax	malmeyda@mwlg.com
#485 Mallory Group 4294 Swinnea Road Memphis, TN 38118	Ty Jackson Samantha Martin	(901)643-0530 (901)566-5226 - Fax	Tyj@mallerygroup.com mapcsr@mallerygroup.com
#490 TIGHE/Mansfield 390 Oakland St. Mansfield, MA 02048	Kathy Duarte	(508)339-2932 (508)339-4925 - Fax	kduarte@tighe-com.com
#492 Shippers Warehouse 1005 W. Wintergreen Rd. Hutchins, TX 75141	Rochelle Gordon	(972)290-8009 (972)271-4507 - Fax	rochelle.gordon@shipperswarehouse.com
#496 La Grou Distribution 1800 Hawthorne Lane West Chicago, IL 60185	Rachel Botello Sheila Brown	(603)876-2626 (603)846-2613 - Fax	rbotello@lagrou.com sbrown@lagrou.com
#497 Premier Distribution 17 Veronica St. Somerset, NJ 08873	Helen Gingrich	(732)247-7500 (732)247-8330 - Fax	helen@premierdistributon.net
#498 Imeson Distribution 550 Gun Club Rd. Jacksonville, FL 32218	Rebecca Bowen	(904)751-5500 (904)751-9110- Fax	bowenr@imesondc.com

Payments:

Payment should be mailed to the following address:

Pacific Coast Producers
P.O. Box 742264
Los Angeles, CA 90074-2264

or

Pacific Coast Producers
P.O. Box 281980
Atlanta, GA 30384-1980

Correspondence only should be mailed to the following address:

Pacific Coast Producers
P.O. Box 1600
Lodi, CA 95241-1600

Should there be any questions, please contact Joelle Miller at (209)367-6273
or jmiller@pcoastp.com

Payment information: ar.payments@pcoastp.com

For deduction information: deductions@pcoastp.com



Date _____

APPLICATION FOR CREDIT

CUSTOMER INFORMATION:

Business Name: _____
 Billing Address: _____
 City: _____ State: _____ Zip Code: _____
 Shipping Address: _____
 City: _____ State: _____ Zip Code: _____
 Business Phone #: _____ Business Fax #: _____
 Accounts Payable Contact: _____ Accounts Payable Fax#: _____
 Accounts Payable E-mail: _____ Credit Limit Requesting: _____
 Federal Tax ID #: _____ D&B # _____ Date Established: _____
 Ownership Type: Corporation _____ Partnership _____ Limited Liability _____ Proprietor _____

Name and Title of Owners, Partners, or Principal Officers if a Corporation

Name: _____ Phone #: _____
 Name: _____ Phone #: _____

BANK REFERENCES:

Bank: _____ Phone #: _____ Primary Account #: _____
 Address: _____ City: _____ State: _____ Zip Code: _____

TRADE REFERENCES:

Company Name: _____ Phone #: _____ Fax #: _____
 Address: _____ City: _____ State: _____ Zip Code: _____
 Company Name: _____ Phone #: _____ Fax #: _____
 Address: _____ City: _____ State: _____ Zip Code: _____
 Company Name: _____ Phone #: _____ Fax #: _____
 Address: _____ City: _____ State: _____ Zip Code: _____

TERMS AND CONDITIONS:

Applicants hereby certify that the information contained herein is complete and accurate. This information has been furnished with the understanding that it is to be used to establish and maintain the extension of credit. Applicants authorizes Pacific Coast Producers to verify this information through credit reports, trade references whether or not provided by applicant and any additional sources in order to determine credit worthiness. The applicants agree to pay all invoices within terms set up by Pacific Coast Producers. Past due invoice may be subject to default interest rate at an annual rate of 18%. Pacific Coast Producers reserves the right to vary, reduce or cancel terms at any time without notice. As collateral securing all obligations, Applicant grants seller a continuing security interest in all Applicant's deposit accounts and all property of Applicant now or hereafter in the possession of seller (including goods purchased from seller but not delivered, whether or not paid for by Applicant), together with all Applicant's accounts, instruments, documents, general intangibles, inventory, equipment and investment property. Applicants agree the law and decisions of the State of California shall govern all transactions between parties. Applicant agrees to pay all cost of collection incurred by Pacific Coast Producers, including reasonable collection cost, attorney fees and court cost whether or not suit is filed. Any action to be enforced by this application shall venue in the County of San Joaquin, State of California. A faxed copy of this credit application will be considered the original. The undersigned individually warrants that he/she is an Controller, Officer, Owner, Partner, or Vice President duly authorized to execute this agreement on behalf of the business named above.

Signature of Authorized Employee

Title

Date

Printed name

Please e-mail credit application to accounts.receivable@pcoastp.com & dgoodman@pcoastp.com

Sample Requests:

Please provide 7 working days notice for sample requests. If sending to the administrative assistant directly, please copy your National Account Manager for approval.

All sample requests should include the following:

- Item code (GenMark if possible)
- Brand (or sample label)
- Product description
- Amount requested
- Contact name
- Shipping address
- Contact's phone number
- Indicate specific arrival date if any

Example:

2 cans each:

Prima Terra 1.06 Tomato Puree - 15737 (T26)

Prima Terra Prepared Pizza Sauce with Oil & Spices - 15430 (TS7N)

Ship to:

ABC Distributor

Attn: Tomato Man

1234 Tomato Ave

Lodi, CA 95240

209-367-8800



Pursuant to California Commercial Code 2509 (1A)

BUYER'S TRUCK POLICY

Subject: "Buyer's Truck" pick ups or Buyer/Agent selected carrier pick up

To: Our Customers, Brokers, Buying Groups and Agents;

Any shipment for which the Buyer's agent (Broker, Buying Group Representative, Distributor Representative, etc.) selects or arranges transportation will be defined as a "Buyer's Truck." The mode of transportation selected may be a third party carrier, the customer's own truck, or common or contrast carrier. **Regardless, in the eyes of the shipper, Pacific Coast Producers, the customer has assumed the responsibility for the safe transport of the merchandise.**

Therefore, the customer or representing agent must recover damages and/or shortages directly from the "Buyer's Truck" as defined in the first paragraph. Pacific Coast Producers is not responsible for freight claims via "Buyer's Truck" shipment and will not recognize any off-invoice deductions for claims. **The carrier that was chosen, then, should be the party liable for fuel surcharges, shortages and damages, not Pacific Coast Producers.**

In addition, please bear in mind that during the winter months the merchandise purchased from Pacific Coast Producers is sold FOB our plant. If freezing occurs, we cannot be held responsible.

Thank you.

Traffic Department and Accounting
Pacific Coast Producers

Phone Inquiries: (209) 367-8800

Loading Policy - Detention:

To: Our Customers and Representatives

From: Pacific Coast Producers

Subject: Loading Policy - Detention

Pacific Coast Producers will not be responsible for any detention charges under two hours.

If a carrier reports in at his scheduled loading appointment or within 15 minutes of his scheduled loading appointment, Pacific Coast producers will not be responsible for any detention charges over two hours.

If a carrier misses their scheduled appointment, the carrier will be placed on a “stand-by” and will be loaded when time permits. Pacific Coast Producers will not be responsible for any detention time/ charges for carriers that are on “stand-by”.

Enclosures:

Date: 6/1/2023

To: Our Customers and Representatives

From: Pacific Coast Producers

Subject: Enclosure Charges

Please be aware that any product sent into any of our facilities for enclosures will automatically be charged \$1.25 per case.

If any question or concerns, please reach out to your National Sales Manager.

Date: May 2, 2022

To: To Our Valued Customers

From: PCP Sales Team

Subject: Pallet and Intermodal Price Advances Effective 07/1/2022

Pacific Coast Producers is committed to delivering the best quality products to you and your customers and at the most competitive price possible. However, there are numerous cost factors out of our control and there are times when we need to take price advances to properly manage these increases.

This has been particularly challenging in recent months with price advances on transportation and supply chain related costs. The pallet and intermodal cost increases outlined in the accompanying communications have resulted in price advances on our products.

Pallet Charges:

- Hardwood Pallets will increase to \$20.00
- International Heat-Treated Pallets will increase to \$50.00
- The price advances will be effective for orders placed on or after 07/1/2022
- Note: at this time CHEP program participants will not be affected

Intermodal Charges:

- The only change to costs will be reflected at Forward Warehouse locations where intermodal method of transportation is utilized
- Please work with Local Regional Manager for details on Forward Warehouse needed rates.
- The price advances will be effective for orders placed on or after 07/1/2022

This price action will affect all customers and channels of trade noted above.

Thank you in advance for your patience and understanding. Please contact your Pacific Coast Producer Sales Manager with any questions or concerns.

Sincerely,

Ted Kontopoulos
Senior Director, Foodservice Sales
Pacific Coast Producers
PACIFIC COAST PRODUCERS

Pacific Coast Producers Fact Sheet													
CATEGORY	CASE PACK	SIZE	OZ.	ITEM	NET WT#	CASE WT#	CASE CUBE	LENGTH INCH	WIDTH INCH	HEIGHT INCH	FULL PALLET		
											TIE	HIGH	CS/PLT
APRICOTS	12	46	46.00	Fcy Apricot Nectar	34.50	45.0	0.9329	17.1875	12.9375	7.2500	8	7	56
	6	10	106.00	Cho Apricot Halves - Extra LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Apricot Halves - Pear Juice	39.38	45.5	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Cho Apricot Diced - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
FRUIT COCKTAIL	6	10	104.00	Cho Fruit Cocktail - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	108.00	Cho Fruit Cocktail - Heavy Syrup	40.50	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Cho Fruit Cocktail - LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Fruit Cocktail - Pear Juice	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
FRUIT for SALAD	6	10	104.00	Cho Fruit Cocktail - Water	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	108.00	Cho Fruit for Salad - Heavy Syrup	40.50	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
FRUIT MIX	6	10	105.00	Cho Fruit for Salad - Pear Juice	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Cho Chunky Mix Fruit - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
PEACHES, YELLOW CLING	6	10	106.00	Cho Chunky Mix Fruit - LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Chunky Mix Fruit - Pear Juice	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Cho Peach Halves - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Cho Peach Halves - LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Peach Halves - Pear Juice	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Cho Peach Slices - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	108.00	Cho Peach Slices - Heavy Syrup	40.50	45.5	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Cho Peach Slices - LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Peach Slices - Pear Juice	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Cho Peaches Diced - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Cho Peaches Diced - LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Cho Peaches Diced - Pear Juice	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Irreg Peach Slices - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Irreg Peach Slices - LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
PEARS, BARTLETT	6	10	106.00	Std Peach Slices - Extra LS	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Std Peach Slices - Extra LS	39.00	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Pear Halves - Pear Juice	39.38	45.5	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Pear Halves - Extra LS	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	108.00	Cho Pear Slices - Heavy Syrup	40.50	45.5	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Pear Diced - Extra LS	39.38	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
APPLE PRODUCTS	6	10	104.00	Cho Pear Diced - Pear Juice	39.00	45.5	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Cho Pear Slices - Pear Juice	39.38	45.5	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	108.00	Fcy Applesauce, Sweetened	40.50	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Fcy Applesauce, Unsweetened	39.75	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Fcy Applesauce in Juice	39.75	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	108.00	Diced Apples Heavy Syrup	40.50	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Diced Apples in Water	39.00	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
6	10	106.00	Diced Apples in Juice	39.75	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56	
6	10	104.00	Sliced Apples in Water	39.00	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56	

Pacific Coast Producers Fact Sheet

3/2

CATEGORY	CASE PACK	SIZE	OZ.	ITEM	NET WT#	CASE WT#	CASE CUBE	LENGTH INCH	WIDTH INCH	HEIGHT INCH	FULL PALLET		
											TIE	HIGH	CS/PLT
TOMATOES	12	46	46.00	Vegetable Juice Cocktail	34.50	43.0	0.9329	17.1875	12.9375	7.2500	8	7	56
	12	46	46.00	Tomato Juice, Fresh Pack	34.50	43.0	0.9329	17.1875	12.9375	7.2500	8	7	56
	6	10	102.00	Choice W/P Tomatoes in juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Standard W/P Tomato in juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Random Cut Tomatoes in puree	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Concentrated Crushed Tomatoes	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Ground Tomatoes in Puree	39.00	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Salsa Starter Chopped Tomatoes in puree	39.00	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Stewed Tomatoes	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Cho Diced Tomatoes in juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Fire Roasted Diced Tomatoes in juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Fire Roasted Salsa	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Petite Diced Tomatoes in juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Petite Diced Tomatoes in puree	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Tomato Sauce	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	111.00	Tomato Paste 24%	41.63	47.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	107.00	Tomato Puree 1.07	40.13	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Tomato Puree 1.06	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Tomato Puree 1.045	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	115.00	Fancy Tomato Ketchup 33%	43.13	49.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	113.00	Ex-Std Tomato Ketchup 29%	42.38	48.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	111.00	Std Tomato Ketchup 25%	41.63	48.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	112.00	Ex-Thick Hamburger Ketchup	42.00	48.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Pizza Sauce with dry basil	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Pizza Sauce with Fresh basil	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Fully Prep. Chunky Crshd Pizza Sce	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	107.00	Fully Pep. Pizza Sauce w/cheese	40.13	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Fully Prep. Pizza Sce w/oil & spices	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Italian Pasta Sauce w/carrot puree	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	All Purpose Marinara Sauce	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	105.00	Marinara/Pasta Sauce	39.38	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Smoth Spaghetti Sauce	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	115.00	Seafood Cocktail Sauce	43.13	49.0	0.9666	18.8750	12.4200	7.1250	8	7	56
6	10	115.00	Chili Sauce	43.13	49.0	0.9666	18.8750	12.4200	7.1250	8	7	56	
6	10	104.00	Cook's Special Diced Tomatoes	39.00	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56	
6	10	102.00	Multi-Use Tri-Color Tomatoes	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56	
12	2.5	28.00	Crushed Tomatoes in puree	21.00	25.0	0.5679	16.1875	12.1250	5.0000	10	10	100	
12	2.5	28.00	Diced Tomatoes in Juice	21.00	26.0	0.5680	16.1876	12.1251	5.0001	10	10	100	
12	2.5	28.00	Premium Pasta Sauce	21.00	25.0	0.5679	16.1875	12.1250	5.0000	10	10	100	
ORGANIC TOMATOES	6	10	102.00	Diced Tomatoes in Juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Whole Peeled Tomatoes in Juice	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Ground Peeled Tomatoes in Puree	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Ground Unpeeled Peeled Tomatoes in Puree	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	102.00	Ex-Heavy Conc. Crushed Tomatoes	38.25	44.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	107.00	Tomato Puree, 1.07	40.13	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	106.00	Tomato Puree, 1.06	39.75	45.0	0.9666	18.8750	12.4200	7.1250	8	7	56
	6	10	104.00	Tomato Sauce	39.00	46.0	0.9666	18.8750	12.4200	7.1250	8	7	56
6	10	111.00	Tomato Paste	41.63	47.0	0.9666	18.8750	12.4200	7.1250	8	7	56	

Pacific Coast Producers Fact Sheet

CATEGORY	CASE PACK	SIZE	OZ.	ITEM	NET WT#	CASE WT#	CASE CUBE	LENGTH INCH	WIDTH INCH	HEIGHT INCH	FULL PALLET		
											TIE	HIGH	CS/PLT
POUCH TOMATOES	6	10 Pouch	102.00	Std Tomatoes in Juice	38.25	40.00	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	105.00	Ground Peeled Tomatoes in Puree	39.38	41.25	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	102.00	Ex-Std Diced Tomatoes in Juice	38.25	40.00	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	103.00	Fire Roasted Diced Tomatoes in juice	38.63	40.00	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	102.00	Petite Diced Tomatoes in Juice	38.25	40.00	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	102.00	Random Cut Tomatoes in Puree	38.25	40.00	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	106.00	Ex-Heavy Conc. Crushed Tomatoes	39.75	41.50	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	107.00	Fully Prep. Pizza Sce w/oil & spices	40.13	43.50	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	102.00	Salsa Base Tomatoes in Juice	38.25	41.50	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	106.00	Tomato Sauce	39.75	41.50	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	106.00	Tomato Puree 1.06	39.75	41.50	0.8950	15.1875	12.4375	8.1875	9	7	63
	6	10 Pouch	112.00	Tomato Paste	42.00	43.75	0.8950	15.1875	12.4375	8.1875	9	7	63
FRUIT & SALSA BOWLS	48	4.0 oz	4.00	Mixed Fruit - Light Syrup	12.00	14.5	0.5015	19.1250	12.5000	3.6250	7	13	91
	48	4.0 oz	4.00	Diced Peaches - Light Syrup	12.00	14.5	0.5015	19.1250	12.5000	3.6250	7	13	91
	48	4.0 oz	4.00	Diced Peaches in Juice	12.00	14.5	0.5015	19.1250	12.5000	3.6250	7	13	91
	48	4.0 oz	4.00	Diced Pears in Juice	12.00	14.5	0.5015	19.1250	12.5000	3.6250	7	13	91
	48	4.0 oz	4.00	Mixed Fruit in Juice	12.00	14.5	0.5015	19.1250	12.5000	3.6250	7	13	91
	24	4.0 oz	4.00	Diced Peaches in Juice	6.00	7.5	0.2914	13.2500	9.5000	4.0000	15	12	180
	24	4.0 oz	4.00	Diced Pears in Juice	6.00	7.5	0.2914	13.2500	9.5000	4.0000	15	12	180
	24	4.0 oz	4.00	Mixed Fruit in Juice	6.00	7.5	0.2914	13.2500	9.5000	4.0000	15	12	180
	48	4.0 oz	4.00	Pineapple Tidbits in Juice	12.00	14.5	0.5015	19.1250	12.5000	3.6250	10	9	90
	48	4.0 oz	4.00	Tropical Fruit in Juice	12.00	14.5	0.5015	19.1250	12.5000	3.6250	10	9	90
	48	4.0 oz	4.00	Mandarin Oranges in Juice	12.00	14.5	0.5015	19.1250	12.5000	3.6250	10	9	90
	48	4.0 oz	4.00	Fire Roasted Salsa	12.00	14.5	0.5015	19.1250	12.5000	3.6250	7	13	91
MARINARA SAUCE CUPS	72	2.5 oz	2.50	Marinara Sauce Cups	11.25	13.0	0.4676	17.6875	10.7500	4.2500	9	11	99
MARASCHINO CHERRIES	4	1 Gal Glass	148.00	Maraschino Cherries w/Stems & Plain	37.00	51.0	0.969	12.6250	12.6250	10.5000	12	3	36
	6	1/2 Gal Glass	72.00	Maraschino Cherries w/Stems, Plain & Halves	27.00	39.0	0.820	17.3750	11.7500	6.9375	9	6	54
	4	1 Gal Poly	148.00	Maraschino Cherries w/Stems, Plain & Halves	37.00	43.0	1.045	12.8465	12.8465	10.9430	12	4	48
	6	1/2 Gal Poly	72.00	Maraschino Cherries w/Stems, Plain & Halves	27.00	34.0	0.869	17.222	11.7215	7.443	9	6	54
	6	1/2 Gal Poly	72.00	Maraschino Cherries, Crushed	27.00	34.0	0.869	17.222	11.7215	7.443	9	6	54
	4	128 oz Poly	128.00	Maraschino Cherries w/Stems & Halves	32.00	38.0	0.947	12.159	12.1590	11.068	12	4	48
	4	128 oz Poly	128.00	Maraschino Cherries, Large w/Stems	32.00	38.0	0.947	12.159	12.1590	11.068	12	4	48
	4	#10 Poly	120.00	Maraschino Cherries with Stems	30.00	35.0	0.796	11.875	11.8750	9.750	12	4	48
	4	1 Gal Poly	148.00	Maraschino Cherries w/Stems, Plain & Halves	37.00	43.0	1.045	12.847	12.8465	10.943	12	4	48
	6	1/2 Gal Poly	72.00	Maraschino Cherries w/Stems & Plain	27.00	34.0	0.869	17.222	11.7215	7.443	9	6	54
	1	Pail Poly	480.00	Glace Cherries, Red Whole	30.00	33.0	0.753	9.938	9.9375	13.170	20	3	60
	1	Pail Poly	480.00	Glace Cherries, Green Whole	30.00	33.0	0.753	9.938	9.9375	13.170	20	3	60
	2	1/2 Gal Poly	72.00	Maraschino Cherries Nature's w/Stems	9.00	10.6	0.494	12.625	6.4375	10.500	27	6	162
	6	1/2 Gal Poly	72.00	Bordeaux Maraschino Cherries w/Stems	27.00	34.0	0.869	17.222	11.7215	7.443	9	6	54
	2	1/2 Gal Poly	72.00	Bordeaux Maraschino Cherries w/Stems	9.00	10.6	0.494	12.625	6.4375	10.500	27	6	162
MARASCHINO CHERRIES POUCHES	2	2.5 lb Pouch	40	Dried Sweet Cherries, Whole	5.00	5.5	0.232	12.130	8.2500	4.000	15	14	210
	2	2.5 lb Pouch	40	Dried Sweet Cherries, Diced	5.00	5.5	0.232	12.130	8.2500	4.000	15	14	210
	2	2.5 lb Pouch	40	Dried Small Wild Blueberries	5.00	5.5	0.232	12.130	8.2500	4.000	15	14	210
	2	2.5 lb Pouch	40	Dried Cultivated Blueberries	5.00	5.5	0.232	12.130	8.2500	4.000	15	14	210

Codes for Foodservice Fruit:

AC = Applesauce
 ACC = Chunky Applesauce
 AD = Diced Apples
 AS = Sliced Apples
 ARV/ARN = Apple Rings

1 = Heavy Syrup
 5 = Water Pack
 J = Juice Pack

RN = Apricot Nectar
 R = Unpeeled Apricots
 RP = Peeled Apricots

2 = Heavy Syrup
 4 = Light Syrup
 L = Extra Light Syrup
 J = Juice Pack

DC = Dark Cherries
 LC = Light Cherries

1 = Heavy Syrup
 5 = Water Pack
 J = Juice Pack

FA = Fruits for Salad
 FC = Fruit Cocktail
 FM = Fruit Mix

2 = Heavy Syrup
 4 = Light Syrup
 5 = Water Pack
 7= with Splenda
 L = Extra Light Syrup
 J = Juice Pack

N = Whole Mandarins
 NK = Broken Mandarins

4 = Light Syrup

H = Peach Halves
 HD = Diced Peaches
 HS = Sliced Peaches

2 = Heavy Syrup
 4 = Light Syrup
 5 = Water Pack
 7= with Splenda
 L = Extra Light Syrup
 J = Juice Pack

P = Pear Halves
 PD = Diced Pears
 PS = Sliced Pears

2 = Heavy Syrup
 4 = Light Syrup
 5 = Water Pack
 L = Extra Light Syrup
 J = Juice Pack

CC = Pineapple Crushed
 CH = Pineapple Chucks
 CS = Pineapple Sliced
 CT = Pineapples Tidbits

2 = Heavy Syrup
 4 = Light Syrup
 J = Juice Pack

Codes for Foodservice Plastics:

CT = Pineapple Tidbits
 DH = Diced Peaches
 DP = Diced Pears
 MF = Mixed Fruit
 NJ = Mandarin Oranges
 TF = Tropical Fruits

J = Juice Pack
 4 = Light Syrup

THARA = All Purpose Marinara Sce w/Dcd
 TWMJF = Fire Roasted Salsa

Codes for Foodservice Tomatoes:**DICED TOMATOES:**

- 1 = Medium Diced (3/4" x 3/4" x 5/8")
- 2 = Large Diced (1" x 1" 1")
- 3 = Medium Diced (3/4" x 3/4" x 3/4")
- 4 = Petite Diced (3/8" x 3/8" x 3/8")
- 5 = No Salt Added (3/4" x 3/4" x 5/8")
- 7 = Salsa Style Diced (3/8" x 3/8" x 3/8")
- 8 = Custom Large Diced, Heavy Drain (1" x 1" 1")
- 9 = Cook's Sauce Style with Diced Tomatoes (1" x 1" 1")

FORMULATED PIZZA SAUCES:

- M = with Cheese
- N = No Cheese, with Oil & Spices
- H = High Spice

**CONCENTRATED CRUSHED & PIZZA SAUCE W/
BASIL:**

- 1 = Heavy
- 2 = Extra Heavy
- 3 = Super Heavy
- 5 = Super Extra Heavy

KETCHUPS:

- 43 = Fancy 33%
- 44 = Extra Standard 29%
- 45 = Extra Think Hamburger
- 46 = Standard 25%

PUREES:

- 25 = 1.045
- 26 = 1.06
- 27 = 1.07

GENERAL:

- 14 = Choice
- 16 = Standard
- 5 = No Salt
- B = with Basil
- F = Fire Roasted
- H = Heavy Juice
- J = in Juice
- P = in Puree
- S = Salt Added
- UH = Unpeeled

MARINARA/PASTA SAUCES:

- THAA = All Purpose Marinara Sce w/Dcd
- THAF = Prepared Marinara Sauce (Smart & Final)
- THAS = Supreme Spaghetti Sauce
- THMG = USFS CA Marinara Sauce
- THMH = USFS Smooth Spaghetti Sauce
- THMI = USFS Pasta Sauce Classico
- THMK = USFS Chunky Marinara Sauce
- THMM = Marinara Pasta Sauce with Ground Tomatoes
- THMN = USFS CA Italian Formula Spaghetti Sauce
- THPC = Spaghetti Sauce with Cheese Pstr
- THPI = Premium Italian Pasta Sauce
- THSR = Smooth Spaghetti Sauce (plain)
- THSU = Low Sodium Smooth Spaghetti Sauce

T = ROUND TOMATOES:

- T0 = Stewed
- T1 = Whole Peeled
- T2 = Tomato Purees
- T3 = Tomato Sauce
- T4 = Ketchups
- TC = Concentrated Crushed
- TD = Diced Tomatoes
- TG = Ground in Puree
- TH = Marinara or Pasta Sauce
- TK1 = Seafood Cocktail Sauce
- TLH = Chili Sauce
- TP1 = Tomato Paste
- TR = Chopped
- TS = Pizza Sauce with Basil
- TS7 = Formulated Pizza Sauce
- TSZMA = Flotta Pizza Sauce
- TT = Random Chopped/Strips
- TW = Salsa
- TX = Finely Chopped
- T7/T8/T9 = Tomato Juice
- TVJ = Vegetable Juice Cocktail

K = PLUM/PEAR TOMATOES:

- K1 = Whole Peeled, Pear
- K2 = Purees
- K3 = Tomato Sauce
- KC = Concentrated Crushed
- KD = Diced Tomatoes
- KG = Ground in Puree
- KP = Pasta
- KR = Chopped
- KS = Pizza Sauce with Basil
- KS7 = Formulated Pizza Sauce
- KT = Random Chopped /Strips

PACIFIC COAST PRODUCERS	PCP can code	STANISLAUS	ESCALON	HEINZ	US Foods	SYSCO	NEIL JONES COMPANY	RED GOLD	HUNTS	PFG/ROMA
PRIMA TERRA GANGI SUPREME Pear Tomatoes in Juice w/Fresh Basil "San Marzano Style"	K14JB K14H (no basil)	ALTA CUCINA Whole Peeled Pear Tomatoes w/Basil	BONTA Pear Tomatoes in Juice w/Basil	BELL'ORTO Pear Tomatoes in Juice w/Basil	ROSELI Whole Pear Tomatoes w/Basil	ARREZZIO Whole Pear Tomatoes w/Basil	MISSION'S BEST Whole Pear Tomatoes w/Basil		ANGELA MIA Whole Pear Tomatoes w/Basil	PIANCONE Whole Pear Tomatoes w/Basil
PRIMA TERRA GANGI SUPREME Pear Tomatoes in Juice	Valloroso match is K14BC Pear Tomato in juice w/calcium & basil All others K14J	VALOROSO Pear Tomatoes in Light Puree/ Calcium & Basil	BONTA Bella Rosa Pear Tomatoes in Juice	BELL'ORTO Pear Tomatoes in Juice	ROSELI Pear Tomatoes in Juice	ARREZZIO Pear Tomatoes in Juice	SAN BENITO Pear Tomatoes in Juice	IL MIGLIORE Standard Pear Tomatoes In Juice	ANGELA MIA Pear Tomatoes in Juice	
PRIMA TERRA TUTTO FATTO Random Cut Tomatoes in Puree	TT4P and/or KT4P	74/40 Tomato Filets in Puree	BONTA Peeled Tomato Strips in Juice	BELL'ORTO Peeled Tomato Strips in Juice	ROSELI Chopped Tomatoes	ARREZZIO 75+ Tomato Strips w/ Puree	SAN BENITO Kitchen Style Chopped Tomatoes	RED PACK/ RED GOLD TERESA "Ready Cut" Chopped Tomatoes	ANGELA MIA Chopped Tomatoes w/ Puree	ROMA Pear Tomato in Puree
PRIMA TERRA Chopped Tomatoes w/Puree & Basil	KT4PB	SAPORITO Filetto di Pomodoro Peeled Filets w/Basil			Filetto di Pomodoro	ARREZZIO 75+ Strips w/ Puree and Fresh Basil	SAN BENITO Chopped Tomatoes w/puree & basil			
PRIMA TERRA TUTTO PER UNO Coarse Ground Peeled in Heavy Puree	TGP and/or KGP	TOMATO MAGIC Ground Peeled in Puree	BONTA Peeled Ground in Puree	BELL'ORTO Ground Peeled in Light Puree	ROSELI Ground Peeled In Puree	ARREZZIO Ground Peeled Pear in Puree	SAN BENITO "Perfecto" Grounded Peeled in Puree	RED PACK/ RED GOLD TERESA Grounded Peeled in Puree	ANGELA MIA "Prima Choice" Grounded Peeled in Puree	ROMA Ground Peeled in Puree
PRIMA TERRA Pomodoro Delizioso Coarse Ground Unpeeled in Heavy Puree	TGUH and/or KGUH	7/11 Ground Unpeeled in Puree	6 IN 1 Ground Unpeeled in Puree	BELL'ORTO Crushed Tomatoes in Puree	ROSELI Ground Unpeeled	ARREZZIO Ground Unpeeled Pear in Puree	SAN BENITO Cuore Di Sole Ground Unpeeled in Puree	RED PACK/ RED GOLD TERESA All-In-One Ground Unpeeled in Puree	ANGELA MIA Crushed in Puree	ASSOLUTI Ground Unpeeled in Puree
PRIMA TERRA GANGI SUPREME Super Extra Heavy Pizza Sauce w/ Basil	TS5 and/or KS5	SAPORITO Super Heavy Pizza Sauce	BONTA Pizza Sauce w/ Basil			ARREZZIO Super Extra Heavy Pizza Sauce w Basil	DICIOTTO Pizza Sauce w/Basil			
PRIMA TERRA GANGI SUPREME Super Heavy Pizza Sauce w/Basil	TS3 and/or KS3		BELLA ROSA Pizza Sauce w/Basil	BELL'ORTO Pizza Sauce w/Basil	ROSELI Pizza Sauce w/Basil	ARREZZIO Super Heavy Pizza Sauce w/Basil	SAN BENITO Super Heavy Pizza Sauce w/basil	RED PACK/ RED GOLD, TERESA Pizza Sauce w/Basil		ASSOLUTI Super Heavy Pizza Sauce w/Basil
FLOTTA Extra Heavy Pizza Sauce w/Basil	TSZMA TC2SB	FULL RED Pizza Sauce w/Basil			ROSELI Pizza Sauce w/ Basil		SAN BENITO Ex-Heavy Pizza Sauce W/ Basil			
PRIMA TERRA GANGI SUPREME Prepared Pizza Sauce with Cheese	TS7M					ARREZZIO Prep. Pizza Sauce w/ cheese	SAN BENITO Prep. Pizza Sauce w/ cheese			ULTIMO SUPREME Prep. Pizza Sauce w/ cheese
PRIMA TERRA GANGI SUPREME Prepared Pizza Sauce w/Oil & Spice	TS7N		CHRISTINA PINOCCHIO BELLA ROSA Fully Prepared Pizza Sauce	BELL'ORTO Prepared Pizza Sauce	ROSELI Fully Prepared Pizza Sauce	ARREZZIO Prepared Pizza Sauce	SAN BENITO Prepared Pizza Sauce	RED PACK/ TUTTOROSSO Prepared Pizza Sauce	ANGELA MIA Prepared Pizza Sauce	ULTIMO SUPREME Fully Prepared Pizza Sauce w/Oil & Spices
PRIMA TERRA Chunky Pizza Sauce with Extra Virgin Olive Oil and Fresh Basil	TS7Z	FULL RED CACCIATORE Chunky Pizza Sauce with Extra Virgin Olive Oil and Fresh Basil								
PRIMA TERRA GANGI SUPREME			BELLA ROSA Concentrated Crushed		ROSELI Concentrated Crushed	ARREZZIO Concentrated Crushed	SAN BENITO Concentrated Crushed			ROMA Super Heavy Conc. Crushed

PACIFIC COAST PRODUCERS	PCP can code	STANISLAUS	ESCALON	HEINZ	US Foods	SYSKO	NEIL JONES COMPANY	RED GOLD	HUNTS	PFG/ROMA
Super Heavy Concentrated Crushed Tomatoes	TC3		Tomatoes		Tomatoes		Tomatoes			Tomatoes
HARVEST RED TOMATO DELIGHT PRIMA TERRA Extra Heavy Concentrated Crushed Tomatoes	TC2	FULL RED Conc. Crushed Tomatoes		BELL 'ORTO Conc. Crushed Tomatoes				RED PACK/ RED GOLD TERESA Heavy Conc Crushed Extra Heavy	ANGELA MIA Conc. Crushed Tomatoes	
PRIMA TERRA GANGI SUPREME 1.07 Tomato Puree	T27 and/or K27	FULL RED Super Heavy Puree	BELLA ROSA BONTA EMMA BELLA 1.07 Tomato Puree	BELL 'ORTO 1.07 Tomato Puree	ROSELI 1.07 Tomato Puree	ARREZZIO 1.07 Tomato Puree	SAN BENITO 1.07 Tomato Puree	RED PACK/ RED GOLD TERESA	HUNTS	ROMA 1.07 Tomato Puree
PRIMA TERRA GANGI SUPREME 1.06 Tomato Puree	T26 and/or K26	FULL RED Extra Heavy Puree	BELLA ROSA BONTA EMMA BELLA 1.08 Tomato Puree	BELL 'ORTO 1.06 Tomato Puree	ROSELI 1.06 Tomato Puree	ARREZZIO 1.06 Tomato Puree	SAN BENITO 1.06 Tomato Puree	RED PACK/ RED GOLD TERESA 1.06 Tomato Puree	Tomato Puree	1.06 Tomato Puree
PRIMA TERRA GANGI SUPREME California Pasta Sauce w/ Carrot Puree	THPI	AL DENTE Pasta Sauce	TUSCANO Pasta Sauce	BELL 'ORTO Pasta Sauce		ARREZZIO Premium Italian Pasta Sauce	PIATA DORO Pasta Sauce	TUTTOROSSO Pasta Sauce	ANGELA MIA Bella Romana Sauce	ROMA California Pasta Sauce
PRIMA TERRA GANGI SUPREME Marinara/Pasta Sauce	No exact match on these items Various can codes available to show customers: THAA, THMM, THARA	FULL RED Marinara Sauce	EMMA BELLA Marinara Sauce CRISTOFORO Spagetti Sauce	BELL 'ORTO Marinara Sauce	ROSELI Marinara Sauce	ARREZZIO Marinara Sauce	SAN BENITO Italian Style Sauce	RED PACK/ RED GOLD TERESA Marinara Sauce	ANGELA MIA Marinara Sauce	ROMA Marinara/Pasta Sauce
PRIMA TERRA GANGI SUPREME Tomato Paste	TP1	FULL RED Tomato Paste	BONTA Tomato Paste	BELL 'ORTO Tomato Paste	ROSELI Tomato Paste	ARREZZIO Tomato Paste	SAN BENITO Tomato Paste	RED PACK Tomato Paste	HUNTS Tomato Paste	ROMA Tomato Paste
PRIMA TERRA GANGI SUPREME Diced Tomatoes in Juice	TD2J	FULL RED Diced Tomatoes in Juice	BONTA Diced Tomatoes in Juice	BELL 'ORTO Diced Tomatoes in Juice	ROSELI Diced Tomatoes in Juice	ARREZZIO Diced Tomatoes in Juice	MISSION'S BEST Diced Tomatoes in Juice	RED PACK Diced Tomatoes in Juice	HUNTS Diced Tomatoes in Juice	ASSOLUTI Diced Tomatoes in Juice
MISSION PRIDE, PRIMA TERRA, GRANADA, GANGI SUPREME Whole Peeled Tomatoes in Juice	T16J		Heinz			RELIANCE CASA SOLANA Whole Peeled Tomatoes in Juice	San Benito, Red Pack		Angela Mia	
MISSION PRIDE Salsa Style Diced Tomatoes in Juice	TD7J		EiVerno Sabrosa			CASA SOLANA Salsa Style Diced Tomatoes in Juice				
MISSION PRIDE TOMATO ANDALE Petite Diced Salsa Style Tomatoes in Puree	TD4P	Beinvenidos				CASA SOLANA Petite Diced Salsa Style Tomatoes in Puree				
MISSION PRIDE Salsa Lista Ready Tomato Base	TXFP	Beinvenidos				CASA SOLANA Salsa Lista Ready Tomato Base				

Pacific Coast Producers is an approved packer for the following corporate and group brands:

<u>Sysco:</u> Imperial Classic Reliance Arrezzo Casa Solana Supreme	<u>U.S. Foodservice:</u> Monarch Roseli Del Pasado Harvest Value Thirster	<u>IMA:</u> Bountiful Harvest Vista Verde Villa Frizzoni Rejuv Katy's Kitchen	<u>PCP Brands:</u> Orchard Natural Mission Pride Royal Willamette Willamette Valley Royal Harvest TRC Prima Terra Gangi Supreme Gangi Brothers Harvest Red Granada Tomato Andale Flotta Tomato Delight Yolo-O Summer is Inside Pacific Coast International
<u>Golbon:</u> Golbon Gold Golbon Silver Pomodoro Di Oro	<u>Frosty Acres:</u> Restaurant's Pride	<u>PFS:</u> Piancone Roma Contigo Assoluti Ultimo Supreme Ultimo West Creek Silver Source	
<u>Bellisimo:</u> Bellissimo	<u>UniPro:</u> Cortona Avanti Supreme Sunsourc Merit Sunsourc Essential Tapia Zannoni	<u>GFS:</u> Gordon Choice Tavolini	
<u>BEK:</u> Keith Homestyle Keith Valley Ellington Farms Bellacibo			



Can Code Breakdown

Tomatoes

Top Line:

1st Position: Plant

5: Woodland 7: Morning Star (Los Banos)

2nd through 6th Position: Product Description

Next Two Positions: Line Number

Next Position: Production Year

F: 2019	B: 2023
G: 2020	C: 2024
H: 2021	D: 2025
A: 2022	E: 2026

Next Three Positions: Julian Date

Next Position: Period Code

<u>1st Shift</u>	<u>2nd Shift</u>	<u>3rd Shift</u>
A	C	E
B	D	F

OR:

A - X (Code Changes Every Hour)

Last Four Positions: Military Time

Second Line:

"GROWN IN THE USA"

Third Line:

"BEST IF USED BY SEP 01 2025"

Code Example - Woodland Tomatoes

5	T	1	4	J		04		A	2	3	6	C		1509
Woodland	Tomatoes	Whole Peeled	Choice	in Juice		Line #		2022	<div style="text-align: center;"> } <i>Julian Date</i> </div>			Period Code		Military Time



Can Code Breakdown

Apricots, Peaches, & Pears

Top Line:
1st Position: Plant

6: Oroville **9:** Lodi

2nd Position: Commodity

3rd, 4th, 5th & 6th Position: Product Description

7th & 8th Position: Line Number

9th Position: Production Year

F: 2019	B: 2023
G: 2020	C: 2024
H: 2021	D: 2025
A: 2022	E: 2026

10th, 11th & 12th Position: Julian Date

13th Position: Period Code

14th Position: Military Time

Second Line:
"GROWN IN THE USA"
Third Line:
"BEST IF USED BY SEP 01 2025"

Code Example - Lodi Peaches

Lodi	Peaches	Slices	Hvy Syrup	Medium Slice	Line #		2022	Julian Date July 23rd			Period Code	Military Time
9	H	S	2	2	0	4	A	2	0	4	3	1345



Can Code Breakdown

Fruit Cocktail

Top Line:

1st Position: Plant

6: Oroville

2nd & 3rd Position: Commodity

4th Position: Medium

5th & 6th Position: Line Number

7th Position: Production Year

F: 2019 B: 2023

G: 2020 C: 2024

H: 2021 D: 2025

A: 2022 E: 2026

8th, 9th & 10th Position: Julian Date

11th Position: Period Code

12th Position: Military Time

Second Line:

"BEST IF USED BY SEP 01 2025"

Code Example - Oroville Fruit Cocktail

Oroville	Fruit Cocktail		Extra Light Syrup	Line #		2022	Julian Date July 21st			Period Code	Military Time
6	F	C	L	0	4	A	2	0	2	3	1345

October 13, 2023

To whom it may concern:

Bottled Products:

Cap Lot Code: *YDDDS*TTTT
Y=Year Code; DDD=Julian date; S=Shift; TTTT=Military time
Case Lot Code: PCCCCCCLL-YDDDS
P=Production plant; CCCCCC=Item Code; LL=Production Line
Y=Year Code; DDD=Julian date; S=Shift

All Other Products:

Case/Label Lot Code: PCCCCCCLL-*YDDDS*
P=Production plant; CCCCCC=Item Code; LL or TT=Production Line or Tank Number
Y=Year Code; DDD=Julian date; S=Shift

*Asterisks identify the portion of the code used for inventory tracking and traceability

Please contact us if you need additional information.

Sincerely,



Robert Sutherland-James
Documentation Control Specialist
Pacific Coast Producers
Oregon Cherry Growers



PACIFIC COAST PRODUCERS

PLANT TOUR GUIDELINES

The guidelines listed below are requirements in order to tour the production facilities:

- ◆ Visitors must be appropriately dressed to tour the facility.
- ◆ Conditions will be wet with the possibility of fruit juices or other materials coming into contact with clothing.
 - ◇ Closed-toed, nonslip shoes or boots must be worn (open-toed shoes, sandals or shoes with higher than 1 1/2" heels are not allowed).
 - ◇ Long pants are required (no shorts, capris or dresses).
 - ◇ Shirts or blouses with sleeves are required.
 - ◇ Clothing embellished with beads, fringe, appliques, sequins, etc. is not allowed.
 - ◇ No jewelry is allowed (including rings of any kind, watches, bracelets, necklaces, etc.).
 - ◇ False fingernails/nail polish are not allowed (gloves will be provided). False eyelashes or similar are prohibited.
 - ◇ Nothing is allowed in shirt pockets (pens, cell phones, etc.).
 - ◇ No ties or loose clothing may be worn.
 - ◇ No purses, backpacks, etc. are allowed in production areas.
- ◆ Personal protective equipment is required while touring working areas (it will be provided).
 - ◇ Hearing protection is required.
 - ◇ Eye protection is required in some areas and will be provided.
 - ◇ Hairnets and beard nets are required (not required at the Distribution Center).
 - ◇ Bump caps are required (not required at the Distribution Center).
- ◆ Each visitor must sign in and sign out at appropriate station.
- ◆ Visitors must be escorted at all times by PCP personnel.
- ◆ Touching fruit, packaging materials, or equipment in the plant is prohibited.
- ◆ Smoking is not allowed in any building. Smoking is allowed only in designated areas.
- ◆ No food or drink including chewing gum, mints, etc. is allowed in production areas.
- ◆ Video recording, photography, cell phone use, etc. are not allowed.

Thank you for complying with these requirements. They are in place to protect you and all our customers/consumers.

6/3/2022

Pacific Coast Producers *by geography*

We are proud to have our headquarters in the beautiful state of California.



Apples: Lodi, CA



Apricots: Patterson, CA



Blueberries: The Dalles, Salem, OR



Cherries: The Dalles, Salem, OR



Grapes: Fresno, Madera, Bakersfield, CA



Peaches (conventional & organic): Modesto, Madera, Yuba City, CA



Pears (conventional & organic): Ukiah, Finley, Walnut Grove, CA

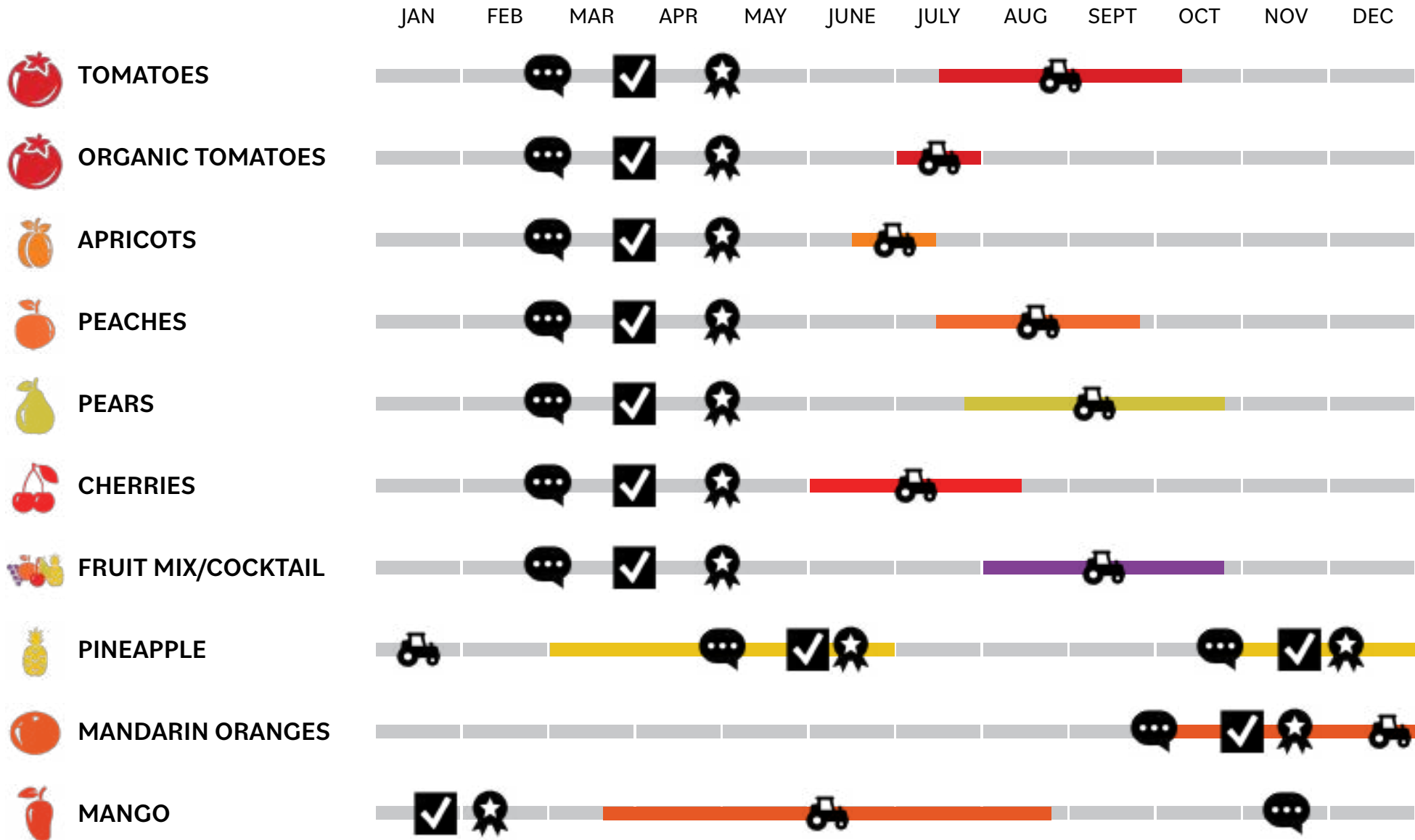


Tomatoes (conventional & organic): Woodland, Lemoore, CA



SOURCING TIMING CHART

	Cost Negotiation		Award Time
	Final Negotiation		Harvest Time



Cherry Count by Unit Size

			COUNT RANGE BY CHERRY SIZE			
WITH STEMS	SIZE	NET WEIGHT	OUNCE CONVERSION	LARGE	EXTRA LARGE (JUMBO)	COLOSSAL
	Half Gallon	4 lbs. 8 oz.	72 ounces	170-270	130-210	90-150
	128-oz	8 lbs. 0 oz.	128 ounces	330-460	250-350	170-270
	Gallon	9 lbs. 4 oz.	148 ounces	410-550	310-430	210-320
WITHOUT STEMS	SIZE	NET WEIGHT	OUNCE CONVERSION	LARGE	EXTRA LARGE (JUMBO)	COLOSSAL
	Half Gallon	4 lbs. 8 oz.	72 ounces	210-310	150-220	110-190
	128-oz	8 lbs. 0 oz.	128 ounces	340-500	260-360	210-290
	Gallon	9 lbs. 4 oz.	148 ounces	450-620	320-430	260-360

Cherry size varies by harvest year due to growing conditions. Data provided is based on a harvest average and current year counts may be different.

Tomato Yield Comparison:

<https://pacificcoastproducers.com/document/tomato-yield-comparison/>

PCP Customer Cross Reference:

<https://pacificcoastproducers.com/document/pcp-customer-cross-reference/>



PACIFIC COAST
PRODUCERS

Click link below for additional resources:
[Broker's section](#)

Password: pcpbrokers

www.pacificcoastproducers.com

