



# **BURBRIDGE PRODUCE**



*"Premium Eastern Apples & Peaches"*



**SHIPPING PEACHES EARLY MAY TILL MID  
SEPTEMBER FROM GEORGIA,  
SOUTH CAROLINA & DELAWARE.**

**GROWING OVER 4,000 ACRES OF PEACHES  
BETWEEN GEORGIA, SOUTH CAROLINA &  
DELAWARE**

**SHIPPING APPLES MID AUGUST TILL  
THANKSGIVING FROM NORTH CAROLINA,  
PENNSYLVANIA & DELAWARE.**













# Introducing Consumer Friendly "Clam Shells"

## Sweet Southern TREE RIPENED PEACHES

Distributed by Burbridge Produce, Hobe Sound, Florida 33455

PRODUCE  
OF USA

NET WT. 3 LBS. 1.36 Kg

-  Long Shelf Life
-  Accurate Scanning at Checkout
-  Consumer Friendly Packaging
-  Convenient
-  High Visibility
-  Premium Image
-  Food Safety
-  Reduced Shrink
-  Display Ready
-  Increased Margins
-  Master -- Common Footprint -- (Euro)
-  Sizes Available:

6 Cup 3lb. (8 / master)

Loose pack 5lb. (4 / master)

### BURBRIDGE PRODUCE Sweet Southern PEACHES

#### Nutrition Facts

Serving Size: 2 med peaches (174g)

Amount Per Serving

Calories 70 Calories from Fat 0

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 18g 6%

Dietary Fiber 1g 4%

Sugars 16g

Protein 1g

Vitamin A 20% • Vitamin C 40%

Calcium 0% • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet.

**Storing Fruit:** Store peaches at room temperature in a paper bag until they reaches your desired level of softness. Then put into refrigerator to stop the softening process.

#### Preparation Tips and Facts

• Once fruit is soft and ripe, it can be stored in the refrigerator for a week or more.

• Never leave fruit in a plastic bag. It will hasten decay and can produce off-flavors.

• Keep fruit away from the windowsill. Setting fruit in direct sunlight can cause it to shrivel. High heat actually damages peaches.

**How to peel peaches:** Put peaches in boiling water for 10 seconds or until skins split. Plunge into ice water to cool and prevent cooking. The skins will slip right off.

**How to prevent browning on the fruits' cut surfaces:** Dip slices of peach into a mixture of 1 cup water and 1 tablespoon lemon juice or simply squeeze fresh lemon juice over cut surfaces.

#### Nanny's Peach Cobbler

##### INGREDIENTS:

3/4 cup flour (*don't use self-rising*)  
 4 cups peaches, sliced 3/4 cup sugar  
 (approximately 6 medium peaches) 1/4 teaspoon salt  
 3/4 cup sugar 2 teaspoons baking powder  
 3/4 stick butter 3/4 cup milk

Preheat oven to 350°. Place peaches in medium bowl. Pour 3/4 cup sugar over peaches – let stand. Place butter in 2 Quart baking dish, melt in the pre-heating oven, when butter is melted, remove baking dish from oven and tilt dish to coat sides with butter.

Batter: In a medium mixing bowl, stir together flour, sugar, salt, baking powder, and milk. Pour batter over butter evenly in pan. Do not stir. Spoon peaches over batter (evenly). Do not stir. It's best to use a slotted spoon as you do not want to add all the juice with the peaches. Bake for 45-50 minutes. *Enjoy!*







*Our growers work hard at what they do,  
and we take pride in their peaches for their  
quality, freshness, and chin-dripping good taste!*

## *Our Labels Include:*



To ensure quality, we hand-pick our peaches every day and pack them  
in a variety of containers including:

-  25lb. (1/2 bushel) loose pack cartons
-  30lb. DRC's & RPC's (Euro - common footprint)
-  Clamshells
-  Tray Pack: Single or Double Layer

# *Introducing Long Life Solutions Smart Bags*

- Proven to maintain the quality and “just picked freshness” of the peaches for up to 28 days.
- Longer shelf life, but really EXTENDED FRESHNESS, will balance out the supermarket managers’ dilemma of empty shelves versus waste.
- Great exporting tool.
- Does not need chemical treatment.
- Will have a major effect on store waste.
- Essentially the peaches will be exactly the same as the day they were picked and packed for at least 28 days, as long as the pallet of peaches remains Smart Bagged and 32-35 degrees Fahrenheit is maintained.



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