

# Fruit Ingredient Supplier and Processor

FruitSmart® Newsletter | April 2019

## FruitSmart Receives Grade AA



For the 2019 renewal of the Global Food Safety Initiative (GFSI) audit certified by BRC under the Global Standard for Food Initiative (Issue 8, August 2018), FruitSmart achieved Grade AA, BRC's highest mark – for the fourth year in a row! The British Retail Consortium (BRC) Global Standards for Food Safety was the first scheme approved by GFSI in 2000 and is the most used GFSI approved scheme worldwide with over 15,000 certified sites in over 100 countries. "The depth of their experience and the diversity of the worldwide acceptance made BRC scheme the best choice for our operations and international customer base", stated Cora Huffman, FruitSmart's Director of Quality. The certificate can be viewed and printed

from the FruitSmart website, [www.fruitsmart.com](http://www.fruitsmart.com), under the Technical Info page.



David Meek, Director of Juice Operations, & Cora Huffman, Director of Quality, with 2019 BRC "AA" certificate.

## Fruit Market Update

2019 is off to a cautious start with current (as of April 1) snowpack in all Washington State regions at 80% of normal. Statewide snowpack dropped from 90% of normal on March 1 to 80% of normal on April 1 because of a dry March. Scott Pattee, water supply specialist at the Washington Snow Survey Office of the USDA Natural Resources Conservation Service, said "The state received 15-35% of normal precipitation in March. If we don't get substantial rain in next few weeks, we will be hurting. I can't say the D word (drought), but the longer we go without substantial precipitation the better odds are we will have a water-short year." Winter mountain snowpack is critical for eastern Washington agriculture as the melting snow is the source for irrigation throughout the summer growing months.

Also in central Washington, fruit trees are 7-14 days behind normal bud development because of the prolonged cold in February and into the first part of March. The late bloom can mean better fruit quality as trees have had longer dormancy and also the trees have a reduced chance of Spring frost. Late bloom can also mean late apple varieties such as Cripps Pink, Fuji and Granny Smith do not mature in time for harvest before mid-November freezes. Plums, apricots, peaches and nectarines are first to bloom followed by cherries, pears and apples. Full bloom varies by variety of each fruit and by geographic location. Timing of the bloom is important because it determines placement of bee hives for pollination and pre- and post-bloom sprays for insects and disease.

## Apple Fun Facts

- 25% of an apple's volume is air. That is why it floats!
- It takes the energy from 50 apple tree leaves to produce one apple.
- At room temperature, apples ripen or soften 10 times faster than if they were refrigerated.
- Washington state grows 65% of the apples in the USA.
- Apples are picked by hand, not machinery.
- The average apple contains five seeds.
- The science of growing apples is called "pomology".



## Featured Inventory

NFC Cold Pressed Apple Juice  
NFC Blueberry Juice  
NFC Red Raspberry Juice  
Organic Apricot Juice Conc  
Dark Sweet Cherry Jce Conc  
Clarified Guava Juice Conc  
Clarified Orange Jce Conc  
Red Raspberry Jce Conc  
Prickly Pear Juice Conc  
Red Raspberry Puree  
Organic Apple Fiber  
Prune Powder  
Cranberry Seeds  
Blueberry Essence

Please call for a quote.

## Events Calendar

NCNorthern California IFT  
Supplier Night  
May 7, Pleasanton CA  
[www.nwcider.com](http://www.nwcider.com)

Northeast IFT Supplier Night  
May 15, Worcester MA  
[www.neift.org](http://www.neift.org)

IFT Food Expo  
June 2-5, New Orleans LA  
[www.ift.org](http://www.ift.org)

US Apple Crop Outlook  
August 22-23, Chicago IL  
[www.usapple.org](http://www.usapple.org)

Please contact us for a meeting.

## FruitSmart® Team

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