

# Market Outlook



## LOCAL FEATURE

TCHO chocolate factory is located in Berkley, CA, where their complex chocolates are created with the highest quality flavor and flawless performance in mind. TCHO has recently made the switch to an all vegan product line utilizing oat milk as their dairy replacement. We are currently stocking the following:

- |                               |                           |
|-------------------------------|---------------------------|
| 46% Oat My God "Milk"         | 100% Dark & Bitter        |
| 60.5% Choco Charms Semi-Sweet | Drinking "Hawt" Chocolate |
| 66% Sweet and Sassy Dark      | Cacao Nibs                |
| 68% Choco Combo Dark          | Cocoa Powder              |
| 81% Hella Dark                |                           |



### SEASONAL STAPLES:

- Winter Squash-** Delicata, Honeynut, Dumpling, Butternut, Kabocha (*available by the piece*), 35# cases  
Sugar Pie Pumpkins- *Full Belly*
- Apple Hill Apples-** Ruby Mac, Pippin, Winesap, Braeburn, Gala, Golden Arkansas Black, Fuji, Jonagold, Larsen Apple Barn, 40# case
- Delta Pears-** French Butter, Bartlett, Seckel, Comice- Stillwater Orchards, cases and pounds
- Asian Pears-** Earthseed, 10# case
- Red/Purple Daikon-** Riverdog, 25# sack
- Turnips-** Tokyo, Scarlett Queen Riverdog, 24ct bunched cases
- Persimmons-** Fuyu & Amagaki, single layer flat
- Fresh Dug Potatoes-** Bintje, French Red Fingerling, German Butterball (Limited), Riverdog, 25# cases

### GAPPING & DONE:

- Local Yellow Corn,** Done
- Local White Corn,** Limited
- Local Heirloom Tomatoes,** Done
- Local Vine Ripe Tomatoes,** Done
- Local Mixed Cherry Tomatoes,** Done
- Local Watermelon,** Done
- Peaches & Nectarines,** Done
- Local Red Pears,** Done

