Lettuce



For the second side salads and burger toppers to a star in the center of the plate, hand held wraps, and more healthy and refreshing menu items. As a result, a host of colorful and nutritious lettuces have made their way to the 21st century lettuce scene. Peak[®] Lettuce from Performance Foodservice offers a well rounded collection of fresh lettuce products to suit any of your foodservice needs!



Helpful Hints

Avoid brown lettuce

Brown lettuce results from storage in higher than ideal temperature. Store lettuce between 34 and 36 degrees.

Avoid pink lettuce leaves

Pink lettuce is caused by oxidation (exposure to air). Seal any holes in the plastic bag.

Refresh limp lettuce leaves Limp leaves can often be refreshed through washing in cold water

Increase salad volume

For a fuller plate, choose a fluffy lettuce, such as an Arcadian blend.



Features and Benefits

- Peak[®] Lettuce is processed, washed, and repacked for quality, shelf-life and greater consistency of ripeness and color many or exceeding grade #1 quality.
- Quality assurance teams monitor the growing areas for proper crop management.
- Sampling and inspection of Peak[®] products occur in the field, at the shipper, and on the receiving dock, prior to arriving at the operator location.
- Trucks are carefully monitored while in transit to ensure product is kept at the correct temperature.
- Products are sourced from a variety of growers in order to provide year-round supply across all Peak® product offerings.
- Deliveries are efficiently consolidated to reduce expenses.
- Performance Foodservice provides Good Agricultural Practices (GAPS), Trace Back, and third party audits. All suppliers are audited by QA personnel.

Fresh Cut Advantages

- Year-round consistency of quality & supply
- 100% yield/usable product
- Greater portion control
- Reduced disposal/waste cost
- Greater price stability & predictability
- Increased product uniformity & plate presentation
- Reduced storage space requirements
- Increased inventory control
- Increased product safety or cleanliness
- Reduced need for deliveries
- Easier to inspect quality

Lettuce



Lettuce Varieties

	Iceberg lettuce is the number one workhorse lettuce in the industry. This versatile crisp, firm lettuce is great for salads, sandwiches, hamburgers, wraps, and as a garnish. It is round in shape and tightly bound with broad, thick-walled leaves. Outside leaves range may be dark to lime green while inner leaves range from light green to white.		
Ø	Romaine lettuce has a tall head with stiff, dark green leaves with a central rib running the length of each leaf. It has a crisp texture with delicate and sweet inner leaves and more bitter outer leaves. Romaine lettuce is slightly sweeter than iceberg lettuce and is a popular choice for salads, sandwiches, and wide range of other foodservice applications.		
	The tender and delicate leaves of red and green leaf lettuce are mild in flavor and not as crisp as those of Romaine or Iceberg. There leaves are shades of green and purple and present nicely in salads or on sandwiches.		
	Spring mix is typically a blend of small, tender, multicolored leaves of several types of lettuce. Peak [®] Spring Mix blends five green lettuces, and three red lettuces for a flavorful way to add vegetables to almost any meal. This washed and ready to use product adds lots of color and taste to your salad offerings and bulks up on the plate for greater portions than traditional Iceberg and Romaine salads.		
R. Str	Arcadian lettuce at full maturity offers 30% more yield than Spring Mix. It has a superior shelf life and stands up to any salad dressing. Multiple colors are available based on the variety of Arcadian lettuce. It has a sweet and crisp lettuce bite and is ideal for use in salads and on sandwiches.		
	The tender, delicate, deep green leaves of spinach have an earthy flavor that is perfect for use in salads and sandwiches. Spinach is full of antioxidant flavonoids and an abundance of important vitamins and minerals making it one of the healthiest lettuce choices.		



Item List

Item #	Description	Pack	Size
380188	LETTUCE BETTER BURGER LEAF	2	5LB
380189	LETTUCE BETTER BURGER LEAF	1	10LB
338068	LETTUCE BLEND - ROMAINE, GRN LEAF, RADICCHIO	2	5 LB
375655	LETTUCE BLEND ARCADIAN EMERALD		2LB
322615	LETTUCE BLEND ARCADIAN EMERALD	6	2LB
322620	LETTUCE BLEND ARCADIAN EMERALD	4	3LB
314438	LETTUCE BLEND ARCADIAN HARVEST	2	3LB
322035	LETTUCE BLEND ARCADIAN HARVEST	4	3LB
322614	LETTUCE BLEND ARCADIAN RUBY	4	3LB
375656	LETTUCE BLEND ARCADIAN RUBY		2LB
322616	LETTUCE BLEND ARCADIAN RUBY	6	2LB
872631	LETTUCE BLEND ICEBERG ROMAINE SEP COLOR		5 LB
402034	LETTUCE BLEND NORDIC	1	3 LB
880499	LETTUCE CHOP W/ROMAINE CABBAGE	4	5 LB
880493	LETTUCE CHPD 1.5 X 1"	4	5 LB
896604	LETTUCE GRN LEAF	4	6 CT
907427	LETTUCE GRN LEAF LINER 24 CT	1	24 CT
902582	LETTUCE GRN LEAF W&T	2	5 LB
902578	LETTUCE GRN LEAF WHL LEAF	1	10 LB
303939	LETTUCE ICE/ROM 80/20 NO COLOR	4	5 LB
907437	LETTUCE ICEBERG LINER 24 CT TFF	1	24 CT
314437	LETTUCE ICEBERG SINGLES	1	10LB
859080	LETTUCE ICEBERG TFF	1	6 CT
875697	LETTUCE ICEBERG/ROMAINE 50/50	4	5 LB
902577	LETTUCE RED LEAF WHL LEAF	1	10 LB
896603	LETTUCE ROMAINE	4	6 CT
880507	LETTUCE ROMAINE CHPD	6	2 LB
317277	LETTUCE ROMAINE HEART	12	3 CT
317305	LETTUCE ROMAINE HEART	1	48 CT
865023	LETTUCE ROMAINE HEART	4	12 CT
907429	LETTUCE ROMAINE LINER TFF	1	24 CT
902580	LETTUCE ROMAINE W&T TFF	2	5 LB
902576	LETTUCE ROMAINE WHL LEAF	1	10 LB
880490	LETTUCE SHRED 1/4"	4	5 LB
880487	LETTUCE SHRED 1/8"	2	5 LB
880488	LETTUCE SHRED 1/8"	4	5 LB
875695	LETTUCE SHRED 3/16"	4	5 LB
260811	SPINACH BABY	2	2 LB
907543	SPINACH DESTEMMED W&T	4	2.5 LB
907130	SPINACH W&T TFF	4	2.5 LB
291782	SPRING MIX,	4	3LB
907448	SPRING MIX, VAR LETTUCE GREENS & CHICORY	2	1.5 LB
907449	SPRING MIX, VAR LETTUCE GREENS & CHICORY	1	3 LB
402022	SPRING MIX - ORGANIC	1	3 LB
403199	SPRING MIX - ORGANIC	4	3LB
898605	SPRING MIX - ORGANIC	2	1.5 LB
343226	SPRING MIX - SWEET	2	1.5 LB
343237	SPRING MIX - SWEET	1	3 LB
855621	ROMAINE CHPD TFF	4	2.5 LB

