



**REDEFINING FRESH,
TOGETHER**

BECAUSE WE CARE ABOUT THE JOURNEY FROM PLANT TO PLATE

In 1985, five independent foodservice distributors came together with one mission—bring the freshest, highest quality, and most consistent availability of produce to foodservice providers of all sizes across North America. With 30 years of experience and innovation, Markon Cooperative remains the premier produce provider to the foodservice industry.



FRESH THINKING FROM SEED TO SPOON

Markon's three pillars represent a relentless dedication to redefining "fresh" in the produce industry.



ORIGIN

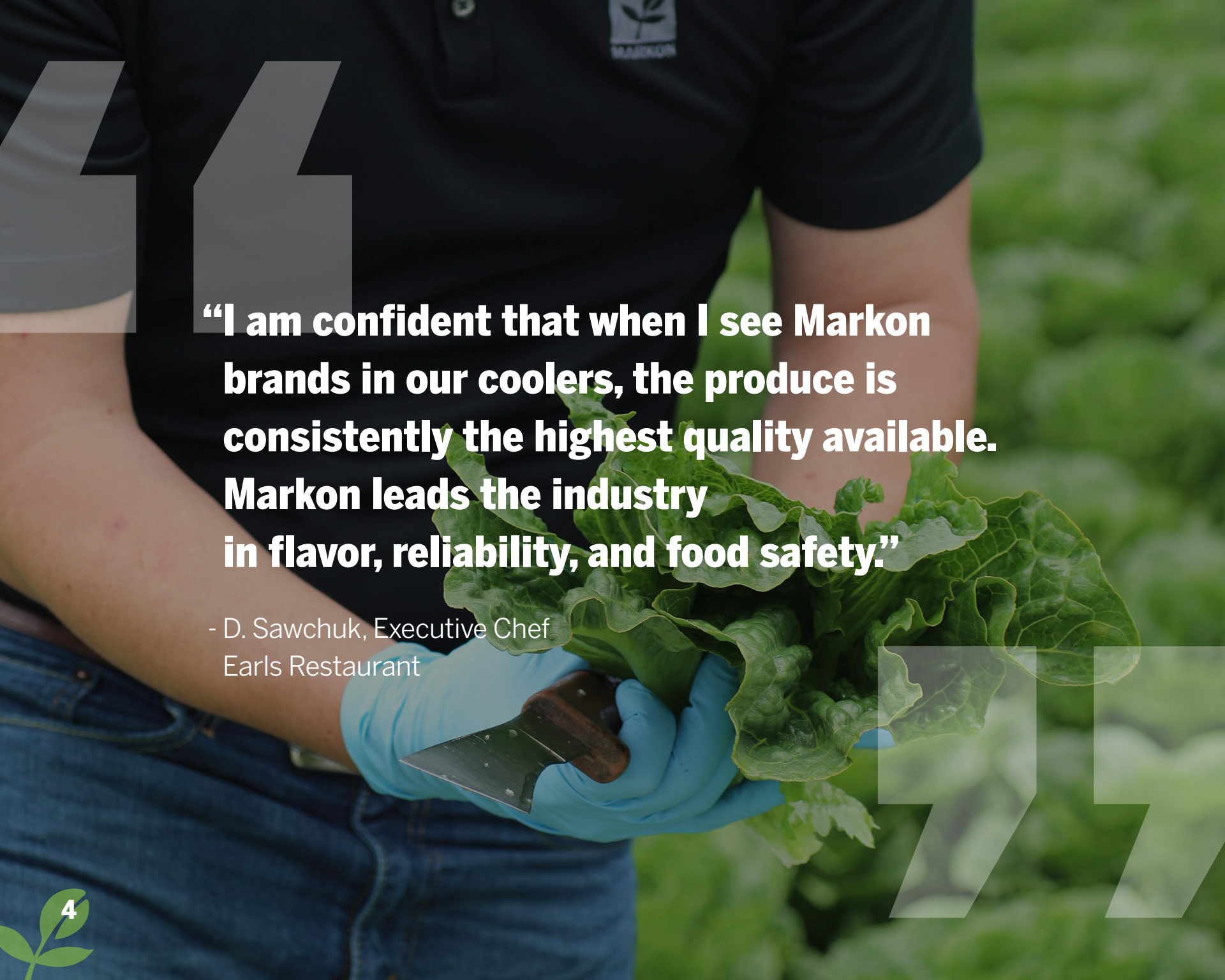
The highest-quality, safest produce starts at the source. That's why we partner with farmers who are as passionate about fresh produce as you are. Our plant-to-plate approach means that each step of the way, we provide transparency for your produce. With quality and safety in mind, we employ third-party audits of our farms and facilities to ensure subjectivity.

JOURNEY

Produce doesn't just magically appear on your plate. There's a journey it goes on, and we are there every step of the way. Markon produce is never unsupervised. Our geolocation technology tracks and corrects produce in transit at every step, from seed to shipping to warehouse. Our inspectors walk the fields six days a week, ensuring your food is up to our high standards.

INNOVATION THROUGH COMMUNITY

Partnership isn't just a word for us. From our farmers to our delivery staff to our foodservice customers, we demonstrate the value of partnership and forward-thinking by offering inspiration and thought starters for our produce. We also cultivate partnerships that focus on advancing sustainability and transparency at every step in our produce's journey.



“I am confident that when I see Markon brands in our coolers, the produce is consistently the highest quality available. Markon leads the industry in flavor, reliability, and food safety.”

- D. Sawchuk, Executive Chef
Earls Restaurant

5-STAR FOOD SAFETY® PROGRAM ROOTED IN STRONG FOUNDATIONS

We make a commitment to excellence at every step of the way. All Markon produce you purchase has met or surpassed our unparalleled food safety standards.

FIELDS

Our Boots in the Field® program helps ensure freshness, quality, and safety starts right at the seed.

- Markon's tight specifications must be met for every item, or it's not packed in our brands
- Our inspectors are in the fields daily, reviewing real-time growth and harvesting
- We consistently broadcast Live From the Fields videos for customers to see what's happening to the produce they purchase

FACILITIES

We regularly adapt and improve our food safety programs to the highest industry standards.

- Suppliers must adhere to Good Manufacturing Practices and employ Hazard Analysis Critical Control Points
- Markon Inspectors make daily observational visits to ensure procedures are followed and finished packs are safe and delicious
- Consistent water testing and environmental monitoring programs address customer food-safety concerns

TRANSPORTATION

We are constantly monitoring temperature during transport to enhance safety and shelf-life.

- Visible temperature gauges are attached to shipments
- Easily downloadable information measures cold-chain stability
- Strict loading configuration rules ensure carton integrity
- Real-time temperature monitoring allows member facilities to address any issues en route

DISTRIBUTOR WAREHOUSES

Our distribution centers employ the highest standards and strictest regulations for optimal safety.

- Proper warehouse storage in appropriate temperature zones maintains maximum shelf-life
- Dedicated Quality Assurance staff review processes and procedures
- Non-bias, third-party inspections confirm all measures are upheld

YOUR KITCHEN

Our food safety goes beyond delivery by providing you the tools to trace origins and storage guidelines.

- Traceback labeling to field origins on packaging; regular mock recalls are conducted to verify traceability
- Cooler icons on packaging easily identify appropriate storage areas for in-house staff
- "Best If Used By" dates on all Ready-Set-Serve inner and outer packaging simplifies usage rotation



“At the Parish, quality is a priority, and Markon always has me covered! Using their full line of pre-cut Ready-Set-Serve and premium Markon First Crop fruits and vegetables saves my restaurants time and labor—allowing me to focus on creativity and give my guests the delicious dishes they’ve come to expect.”

- Travis Peters,
The Parish in Tucson, Arizona

INNOVATIVE SOLUTIONS FOR EVERY NEED

At Markon, all of our product lines promise quality, inspiration, innovation, transparency, and an unwavering foundation of 5-Star Food Safety. Product leadership so you can focus on your customers.



MARKON FIRST CROP®

Craveable cuisine starts with Markon First Crop, Markon's signature brand that offers the highest quality whole fruits and vegetables. This premium farm-to-table produce offers chefs the ideal canvas to deliver the culinary creations your customers crave.



READY-SET-SERVE®

Less Prep. Less Labor. Less Waste. Ready-Set-Serve is a full line of fresh fruits, vegetables, and juices that takes the prep work out of the kitchen to allow chefs to focus on flavor and creativity. Save time cutting, peeling, and trimming and spend more time crafting masterful dishes.



MARKON ESSENTIALS®

Produce must-haves at a value price. Markon Essentials is designed to provide year-round availability that fits within your budget. Markon Essentials is the perfect solution for when appearance isn't a factor, but quality, taste, and food safety are.



The Markon Difference:

- 5-Star Food Safety - from the field to the kitchen
- Boots in the Field - to manage quality and food safety
- Industry-leading produce specs - ensuring the best produce for your needs
- Tiered produce portfolio - providing solutions for every operator
- Innovation across the supply chain - leading the industry forward

MARKON.COM | SALINAS, CALIFORNIA