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Produce buyers interested in a wide range of quality:



Robinson Fresh – National distribution

Kurt Breeggemann 952-937-6713 breekur@chrobinson.com

Large produce distributor taking ugly produce to retail through their “Misfit” program, but also supplier to large retail chains. GFSI audits required. They like packed produce, but can accept bins for repack. Robinson Fresh also supplies Welch’s, Tropicana, Green Giant, other national brands for processing.

PRO-ACT – National distribution

Hannah Ricci 407-712-5820 hricci@proactusa.com

Produce distributor supplying foodservice. Uses a variety of regional distributors, so if using the suggested one is not possible, ask about others. Sourcing local produce.

Whole Foods – National distribution

Jason Autry and Heather Hall 678-638-5809 solocalteam@wholefoods.com

Whole Foods is reorganizing their prepared foods sourcing, and now has room for blemished or misshapen produce.

Wegmans Food Markets – National distribution

Shawn MacKay office 804-377-4100 x 423 cell 585-613-1802 Shawn.MacKay@wegmans.com

Sourcing local produce of a wide variety of quality.

Lowes Foods – Regional retail chain

Krista Morgan 336-775-3218 krista.morgan@lowesfoods.com

Sourcing local produce of a variety of quality.

Eastern Carolina Organics – Aggregator, Durham, NC

Kary Sanders office 919-542-3264 cell 828-850-1208 kary@easterncarolinaorganics.com

Sourcing local produce, not all organic.

Carolina Innovative Food Ingredients – Processor, Nashville, NC

Paul Verderber 252-326-2300 Paul.Verderber@cifi1.com

Produces vegetable juices and dehydrated vegetable ingredients, primarily sweetpotato and cucumber now. Accepts bulk product, wholesome, over 1” in size. Contact to discuss details.

Hungry Harvest – Subscription box service, Jesup, MD

Kevin Kresloff 301-675-5964 kevin.k@hungryharvest.net

Rapidly expanding subscription box service. Require GAP certification and may require audits. They work with growers on the price. Their mission includes grower profit. They can pick up, or negotiate a delivered price.

Feeding America Farm to Food Bank program – Raleigh, NC (national)

Cindy Stapleton 419-308-9196

Large quantities in bulk or packed. Can pay for produce to cover harvest and packing, they pick up.

FreshPoint – Unusual But Usable program (UBU) – Raleigh area, NC

Lauren Horning 919-368-2519 localraleigh@freshpoint.com

Contact to discuss what you have available. Match customer to product. Requires GAP Certification and liability insurance. Produce must be boxed, can be unsorted. Pictures important.

Foster Caviness – Imperfectly Delicious Program (IDP) – Raleigh, NC

Jason Kampwerth o: 336-662-0571 x 3621 c: 919-423-8300 jkampwerth@foster-caviness.com

Prefers growers that also supply high quality regularly. Requires GAP Certification and 3 million in limited liability insurance. Produce must be boxed, but can be unsorted, they pick up. Supply restaurants/foodservice.

Ford's Fresh Cut program – Raleigh, NC

Vaughn Ford 919-833-7559

Please call before harvesting! Watermelon, cabbage, squash. Fresh, high quality, doesn't have to be pretty, blemished OK. Accepts bulk bins.

Ungraded Produce – Subscription box service, Durham, NC

Troy Coll 601-307-0115 troy@ungradedproduce.com

Purchases off-grade, surplus and culls. Small business, but growing. They pick up and provide boxes.

Working Landscapes – Processor, Warrenton, NC

252-257-0205

Purchases cabbage, collards and kale. Small operation with potential for growth. Greens are chopped, bagged, and distributed to area school systems.

Seal the Seasons – Processor, Chapel Hill, NC

Keirstan Kure 919-245-3535 x 109 keirstan@sealtheseasons.com

Frozen vegetable producer, small but expanding vegetable line. Starting to work with zucchini, butternut squash, cauliflower, broccoli, peppers, and a few others, shipping to GA.

WTRMLN WTR – Processor, New York

Paul Bruns 815-263-4756

Sourcing 18 – 24 lb seeded watermelons (ideal cultivar is Sentinel) with thin rind for juicing. Minimum 10% Brix. Will take blemished or sunburned, or poor exterior quality. Must be GAP certified, they visit all farms.



Questions?

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