



SPRING & SUMMER MAGAZINE

Peak Season
Produce
Calendar:
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Garlic, Morels
& More
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Golden
Meat Co.
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Forager
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Black Mission
Figs

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CRAFTED FOR THOSE WHO DEMAND THE BEST.

DEM KOTA
HERITAGE
 = ELITE =



“MEAT” OUR NEWEST FAMILY MEMBER



TJ MURPHY,
 CEO
 EMAIL:
 TMURPHY@
 BALDORFOOD.COM

Scan the QR
 code to shop
 Golden Meat Co.



ILLUSTRATION BY LILY QIAN

My goal for Baldor is to continually evolve our business around our customers' needs. So every decision we make starts with a simple question: How can we be a better partner to you and ensure your success? That's why I'm excited to share that, this spring, we're welcoming Golden Meat Co. into the Baldor family.

For decades, you've trusted us to deliver high-quality fresh food; more recently, we expanded into center of plate. We acquired Pierless Fish so we could offer you the best seafood. And thanks to the work of Protein Merchandising Director Kevin Lindgren, we started sourcing meats from some incredible partners who place flavor first and raise animals humanely—including DemKota, Niman Ranch, Joyce Farms, and La Belle Farms just to name a few.

Now, we're taking that commitment further by adding meat processing, taking our approach to high-quality sourcing and distribution, and pairing that with custom and fabricated items specific for your business.

Adding butchery has been a plan for us since we sold our first piece of whole-muscle land protein. But when I met Mark Pastore—the meat guru who helped redefine burgers and developed high-end meat programs for restaurants—we knew the timing was perfect. He and I knew that with Baldor's ability to source, procure and deliver perishables, we could incubate a cut shop that would raise the bar in service and quality. We began looking for partners to help us.


The names that came up again and again were David Bernstein and Jerry Zwernemann from Golden Packing—they bring decades of precision butchery expertise, and a legacy that dates back to the 1920s, when the Gold Brothers first opened a butcher shop in New York's West Washington Meat Market. Most important, they're trusted by premium steakhouses and high-quality restaurants that don't mess around with anything less than the best.

We quickly realized that David and Jerry had an amazing craft that we could bring wheels to—partnering their expert dry aging and precision portioning technique with Baldor's sourcing, service and logistics experience to create a complete solution. Think of us as an incubator to scale this business, Pierless, and hopefully many others going forward.

We've given the brand a new coat of paint, with a new name (from Golden Packing to Golden Meat Co.) and logo, and we're going to start running products from DemKota, Niman, and others through the cut shop.

But we're maintaining the craft and quality that Golden has been known for. David and Jerry will stay on; Mark will support on sales and Kevin will lead operations. Together, they'll ensure you receive the highest quality custom-cut and dry-aged products with the reliability you expect from Baldor.

This partnership represents everything we aim for at Baldor—bringing together the right people and capabilities to help you be consistently creative for your customers. And did I mention some of the best steaks you've ever tasted? Check out some of our selection on page 30 and more via the QR code to the left. I can't wait for you to try Golden Meat Co.


 TJ Murphy,
 Owner & CEO

Natalie's
ORCHID ISLAND JUICE CO.

AUTHENTIC FRESHNESS
THAT IS
UNRIVALED



● ZON97
Norwich
Meadows
Farm Japanese
Negi Scallions

*Your guide to the culinary cutting edge,
straight from the mouths of Baldor's experts*

ON THE MENU

THE HOT LIST

Wish you could get a peep inside everybody else's walk in? Next best: Check out some of the fastest growing items in our catalog year over year.

ITEM	CODE	% INCREASE
1. FRESH ORIGINS MARIGOLD FLOWER BLOSSOM MICROGREENS	FL7KA	+164%
2. HAWAIIAN BASIL	B1H	+129%
3. FINGER LIMES	LI91S	+113%
4. COTTON CANDY GRAPES	GRA9RT	+80%
5. NORWICH MEADOWS FARM JAPANESE NEGI SCALLIONS	ZON97	+70%
6. GOLDENBERRIES	BE9AB	+70%
7. COLOSSAL GARLIC	G1	+65%
8. LAMB ROASTS	MELA13F	+56%
9. PURPLE PRIDE HOLLAND EGGPLANT	EGG4	+51%
10. ROYAL TRUMPET MUSHROOMS	MU9920	+44%

YOU DON'T KNOW JACKFRUIT

Sick of the same old, same old plant-based proteins? We're seeing increased interest in jackfruit as a meat alt, thanks to it being a minimally processed whole food with versatile cooking applications. If you haven't yet met jackfruit, it's the largest tree fruit in the world, weighing up to 40 pounds, with a thick, bumpy green rind and stringy yellow flesh, typically grown in Asia, Africa, and South America. Unlike tofu, seitan, and tempeh, jackfruit is free of soy and gluten. Harvested young, its flavor is muted, and it can be used in main courses or desserts, as it easily absorbs other flavors and spices. (When ripe, it becomes sweet.) Smash-burger helped bring it into mainstream foodservice with the launch of a jackfruit burger this year, and market data anticipates demand growing through 2029. We offer it whole fresh (**JACK**), shredded from The Jackfruit Company (**MEVEJF1**), and canned in brine (**ASIA2CC**).



THE CAVIAR RENAISSANCE

Luxe is back, in a big way, with many new star-chef-helmed palatial restaurants opening, featuring multicourse menus that start with caviar service. In fact, caviar is basically everywhere and on everything. In NYC, think COCODAQ's fried chicken with caviar "supplement;" Four Twenty Five's extensive caviar service; or Le B's "CTF"—caviar, truffle,

and foie gras all in one dish. Raw bar and seafood concepts also continue to grow in popularity. No wonder we're seeing a 65% increase in caviar sales year over year. Not only that, but 25% more of our chef customers overall are ordering at least one of the many caviar products we carry from suppliers like Caviar Star.

HAUTE CHOCOLATE

When an ingredient suddenly jumps by 50% in sales, we know there's a trend. "Extra brut" is a term that's normally reserved for Champagne, but in this case, it refers to Cacao Barry's Extra Brute Cocoa Powder (**SPD2S**), a rich, aromatic, proprietary Dutch-processed cacao with high fat content (22-24%), low acidity, and robust taste. The company sources beans from countries in West Africa and uses a fermentation and drying process that gives a greater complexity of flavor than other Dutch-process powders.



GRILLING CHEESE? YES PLEASE!

When you hear the words “grilled cheese” maybe you’re picturing that scene in *Chef* where Jon Favreau uses an obscene amount of butter and cheddar to make the most perfect ooey-goey savory sandwich. Nothing wrong with that. But don’t skip the higher brow kind of grilled cheese, that you put straight on the griddle or grill and complements perfectly summer stone fruits or veg skewers. Our Dairy Category Manager—and in-house cheesehead—Franklin Romero has these to recommend:



GRILLIES HALLOUMI (CHEESE2CCS)

Originating from Cyprus, Halloumi is a brined semi-hard cheese with a high melting point—so it retains its shape with heat. This one combines goat and sheep milks, and “it develops a golden caramelization and crisp crust

when grilled, while the inside is soft, chewy, rich and salty,” says Franklin.

KOURELLAS ORGANIC GRILL & EAT CHEESE (CHEESE2A11)

This distinctive grilling cheese from Kourellas is similar in texture to the Grillies Halloumi—meaning

it also gets crisp on the outside and soft in the middle—but this one is 70% cow’s milk, with the balance goat and sheep.

KOURELLAS FETA IN BRINE (DACHEESE5FF)

Don’t sleep on feta when it comes to the grill. While

it can be crumbly, the brine helps it stand up to grilling (a marinade helps, too), but you’re warned to avoid futzing with it too much while it’s on the heat. This one is rich and creamy, thanks to being 100% sheeps milk.

A DESIGNER PRODUCE REVOLUTION

Designer produce refers to new varieties of fruits and vegetables that have unusual flavors or textures—think Cotton Candy Grapes from Grapery (**GRA7AA**), Tropical Bliss strawberries from Driscoll’s (**BE1DT**), or Harry’s Berries (**BE92A**). This trend is getting stronger as chef demand increases. In addition to the above items, Baldor carries vegetables from the Row 7 Seed Company (which Chef Dan Barber co-founded) and Norwich Meadows Farm partnership. Together they are on the cutting edge of seed breeding, revolutionizing flavor with varieties like Badger Flame Beets (**ZBEE9C**), Habanada Peppers (**ZPE93**), and Sweet Garleek (**ZG4C1**). Spinach Lettuce (**ZLETSPIN**) and Dino Lettuce (**ZLETDINO**) were new limited-edition crops in 2024, and 2025 will bring the release of more exploratory produce. “Fruits and vegetables grown for flavor are worth the premium because they transform eating from routine to remarkable,” says Matthew Rendine, Director of Produce Merchandising. “Bursting with sweetness, complexity, and aroma, these varieties are a reminder that real flavor is an experience, not just a taste.”



FROM NOSE TO TAIL WITH NIMAN RANCH

If you love the pork products we sell from Niman Ranch, you’ll love our new exclusive Angus beef program with them. This is a 100% all-natural grass-fed, grass-finished beef raised on independent family-owned, regenerative ranches that adhere to Niman Ranch’s strict humane raising practices. Through a combination of superior genetics and high-quality blend of seasonal grasses and forage, this beef offers greater marbling than other grass-fed programs, is graded USDA Choice and higher and consistently delivers rich beefy flavor. Even better, to ensure the sustainable use of the entire animal this has been designed as a whole carcass program. Baldor purchases the entire animal—from nose to tail—from Niman Ranch. What that means for customers is that we have a balanced number of middle meats, thin meats, rounds, and more.



● FIG5V
Fig Variety
Pack

YOUR
MONTHLY
GUIDE

SPRING & SUMMER PRODUCE GUIDE

The start of spring signals the return of baby sugar mangoes, rhubarb, and asparagus, which give way to berries, figs, cauliflower, and corn as we progress into summer. There's so much perfectly ripe, peak-flavor produce available that it's hard to keep up—you'll want to work with all of it. Our expert merchants have curated a guide to the very best produce to help you plan your seasonal menus and make them shine.

Photographs by FRANK TIU

Baldor Spring & Summer 13

March



INGREDIENT SPOTLIGHT
 Longer and wider than their white-fleshed counterparts, Green Radishes are mildly pungent, with a flavor that's very similar to daikon radish. Their crisp texture makes them well suited to raw or cooked preparations. Their leaves are also edible and can be treated the same way as mustard greens.

FRUIT

SPECIALTY

Pink Guava
 Baby Sugar Mango
 Pink Muscat Grape

BERRIES

White Strawberry
 Green Strawberry
 Sweetest Batch
 Blackberry

CITRUS

Grapefruit
 Cocktail

Oro Blanco
 Red Globe
 Pomelo
Lemons
 Meyer
 Sorrento
 Variegated Pink
Mandarins
 Algerian Clementine
 Pixie
 Sumo Citrus
 Sunburst Tangerine
 Tango
Oranges
 Cara Cara

Mango
 Moro Blood
 Seville Sour
 Tarocco Blood
Specialty
 Kumquat
 Mandarinquat
 Meiwa Kumquat
 Minneola Tangelo

VEGETABLES

SPECIALTY

Fava Leaf
 Green Almond
 Green Garbanzo
 Washington State
 Rhubarb
 Wood Sorrel

ALLIUMS

Green Garlic
 Red Spring Onion
 White Spring Onion

ARTICHOKES

Heirloom
 Purple

ASPARAGUS

White

BRASSICAS

Baby Red Frill
 Mustard
 Casper Kale
 Rapini
 Romanesco
 Spigariello

CHICORIES

Domestic
 Radicchio Rosa
Italian
 Castelfranco
 Escarole
 Frisée
 Grumolo
 Puntarelle
 Radicchio del Veneto
 Rosa di Gorizia
 Tardivo

EGGPLANT

Holland Fairy Tale

LETTUCE & SALADS

Specialty
 Bloomsdale Spinach
 Wild Watercress

MUSHROOMS

Black Trumpet
 Chanterelle
 Hedgehog
 Morel
 South African Porcini
 Yellowfoot

POTATOES

Blue Adirondack
 German Butterball



● MU96E
 Blonde Morels

Magic Myrna
 Red Adirondack
 Upstate Abundance

RADISHES

Green Meat
 Purple Bordeaux Daikon

SQUASH

Acorn
 Butternut
 Delicata
 Kabocha
 Spaghetti

WILD & FORAGED

Fiddlehead Fern
 Miner's Lettuce
 Nettle
 Wild Bay Leaf
 Wild Fennel
 Wild Licorice Root

Wild Onion Flower
 Wild Spring Onion

→
 Scan QR code
 to see our latest
 Peak Season
 arrivals.



April



INGREDIENT SPOTLIGHT
 Hinona Kabu Turnips have bright purple shoulders that transition to a long white root. The flesh is dense, with a crisp, crunchy consistency. The flavor is mild and sweet, with peppery notes. The long green and purple leaves are also edible and have a spicy-grassy flavor.

FRUIT

SPECIALTY

Champagne Mango
 Baby Sugar Mango
 East Indian Kesar Mango
 Indian Alphonso Mango
 Haitian Francine Mango
 Pink Guava
 Pink Muscat Grape

BERRIES

Green Strawberry
 Holland Pineberry
 Holland White Strawberry
 Holland Strawberry
 Harry's Berries

Sweetest Batch
 Blackberry
 Tropical Bliss
 Strawberry
 Pineberry
 King Grove Organic
 Blueberry

CITRUS

Grapefruit
 Oro Blanco
 Red
 Star Ruby
Mandarins
 Minneola Tangelo
 Pixie
 Sunburst Tangerine

Tango
Oranges
 Cara Cara
 Tarocco Blood
Specialty
 Kumquat
 Mandarinquat
 Meiwa Kumquat
 Sorrento Lemon

STONE FRUIT

Rainier Cherry
 Unripe Green Apricot
 Velvet Apricot
 Aprium
 Yellow Peach
 Yellow Nectarine

VEGETABLES

SPECIALTY

Fava Leaf
 Green Almond
 Green Garbanzo
 Rhubarb
 Wood Sorrel

ALLIUMS

Green Garlic
 Japanese Negi Scallion
 Red Spring Onion
 White Spring Onion
 Vidalia Onion

ARTICHOKES

Heirloom
 Purple

ASPARAGUS

California

Holland Jumbo White
 French Jumbo White

BEANS & PEAS

Fava Bean
 English Pea
 Sugar Snap Pea

BRASSICAS

Baby Red Frill Mustard
 Broccoli Leaf
 Casper Kale
 Hakurei Turnip
 Hinona Kabu Turnip
 Rapini
 Romanesco
 Spigariello

CHICORIES

Domestic

Radicchio Rosa
Italian
 Castelfranco
 Escarole
 Frisée
 Puntarelle
 Radicchio del Veneto
 Rosa di Gorizia
 Tardivo

EGGPLANT

Holland Fairy Tale

LETTUCE & SALADS

Specialty
 Bloomsdale
 Spinach
 Wild Watercress



● CAU4
 Romanesco
 Cauliflower

FRESH TRUFFLES

Summer (Italy/Spain)

MUSHROOMS

Chanterelle
 Hedgehog
 Morel

South African Porcini
 St. George
 Yellowfoot

WILD & FORAGED

Fiddlehead Fern
 Miner's Lettuce

Nettle
 Ramp
 Wild Bay Leaf
 Wild Fennel
 Wild Licorice Root
 Wild Onion Flower
 Wild Spring Onion

→
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 Peak Season
 arrivals.



MAY



INGREDIENT SPOTLIGHT

Fig leaves aren't edible themselves, but can be used to wrap proteins or veg before cooking for added flavor. Plus, when extracted, they impart a mild vanilla, almost coconut flavor, which can be used in infused oils and sweetened creams.

FRUIT

SPECIALTY

- Champagne Mango
- Baby Sugar Mango
- East Indian Kesar Mango
- Indian Alphonso Mango
- Haitian Francine Mango
- Pink Guava
- Pink Muscat Grape

BERRIES

- Holland Pineberry
- Holland White Strawberry
- Holland Strawberry
- Holland Peachberry
- Green Strawberry

Harry's Berries

- Pineberry
- Sweetest Batch Blackberry
- Tropical Bliss Strawberry

CITRUS

- Grapefruit
- Oro Blanco
- Red
- White Marsh
- Oranges
- Cara Cara
- Tarocco Blood
- Specialty
- Golden Nugget Mandarin

STONE FRUIT

- Rainier Cherry
- Red Cherry
- Unripe Green Apricot
- Velvet Apricot
- White Apricot
- Black Pluot
- Red Pluot
- White Peach
- Yellow Peach
- Peacharine
- White Nectarine
- Yellow Nectarine

VEGETABLES

SPECIALTY

- Baby Zucchini with Blossom
- Bronze Fennel
- Chamomile
- Fava Leaf
- Fig Leaf
- Green Almond
- Green Garbanzo
- Purple Asparagus
- Rhubarb
- Wood Sorrel

ALLIUMS

- Garlic Scape
- Green Garlic
- Flowering Chive
- Japanese Negi
- Scallion
- Red Spring Onion

Torpedo Spring

- Onion
- White Spring Onion
- Italian Red Tropea
- Onion
- Vidalia Onion
- Baby Leek

ARTICHOKES

- Purple

ASPARAGUS

- New Jersey
- White
- French Jumbo White

BEANS & PEAS

- Fava Bean
- English Pea
- Sugar Snap Pea

BRASSICAS

- Baby Red Frill
- Mustard
- Bok Choy
- Caraflex Cabbage
- Casper Kale
- Hakurei Turnip
- Hinona Kabu Turnip
- Rainbow Chard
- Rapini
- Spigariello

CORN

- Sweet Scarlet Corn

CHICORIES

- Italian
- Castelfranco
- Frisée
- Tardivo



AS41A Purple Asparagus

EGGPLANT

- Holland Fairy Tale

LETTUCE & SALADS

- Specialty
- Bloomsdale Spinach

FRESH TRUFFLES

- Summer (Italy/Spain)

MUSHROOMS

- Black Conica Morel
- Blonde Morel
- Chanterelle
- Pink Oyster
- Shiitake
- South African Porcini

WILD & FORAGED

- Fiddlehead Fern

Miner's Lettuce

- Nettle
- Ramp
- Spruce Tip
- Wild Bay Leaf
- Wild Licorice Root
- Wild Onion Flower
- Wild Purple Onion
- Wild Sea Bean
- Wild Spring Onion

→ Scan QR code to see our latest Peak Season arrivals.



June



INGREDIENT SPOTLIGHT
 Miner's Lettuce has a sweet, earthy flavor—some say it's like a combination of spinach and apple, others say it's more like a purslane and lettuce—and the lily pad-shaped leaves can be used raw or cooked. Because it's high in vitamin C, gold rush miners ate them to prevent scurvy, giving the species its common name.

FRUIT

SPECIALTY

Champagne Mango
 Baby Sugar Mango
 East Indian Kesar Mango
 Indian Alphonso Mango
 Haitian Francine Mango

BERRIES

Mara Des Bois Strawberry
 Local Berries
 Pink Cosmo Blueberry
 Harry's Berries
 Holland Pineberry
 Holland White
 Strawberry
 Holland Strawberry
 Tropical Bliss Strawberry

CITRUS

Sorrento Lemon
 Tarocco Blood Orange
 White Marsh Grapefruit

FIGS

Arizona Black Mission

MELONS

Canary
 Cavaillon
 Galia
 Golden Honeydew
 Kiss
 Mixed Heirloom

STONE FRUIT

Rainier Cherry
 Sweet Cherry
 Velvet Apricot
 Honey Rich Aprium
 Black Pluot
 Dapple Dandy Pluot
 Mottled Pluot
 Santa Rosa Plum
 White Peach
 Yellow Peach
 Peacharine
 White Nectarine
 Yellow Nectarine

VEGETABLES

SPECIALTY

Agretti
 Baby Zucchini with Blossom
 Bronze Fennel Celtuce
 Fava Leaf
 Fig Leaf
 Green Almond
 Green Garbanzo
 Local Squash Blossom
 Rhubarb
 Wood Sorrel

ALLIUMS

Garlic Scape
 Green Garlic
 Garlic Chive
 Japanese Negi
 Scallion
 Red Spring Onion

Torpedo Spring Onion
 White Spring Onion
 Italian Red Tropea Onion
 Vidalia Onion
 Baby Leek

ASPARAGUS

New Jersey
 Purple
 White

BEANS & PEAS

Cranberry Bean
 Dragon Tongue Bean
 Fava Bean
 Romano Bean
 Wax Bean
 English Pea
 Beauregarde Snow Pea

Snow Pea
 Sugar Snap Pea

BRASSICAS

Baby Red Frill Mustard
 Bok Choy
 Caraflex Cabbage
 Fioretto Cauliflower
 Hakurei Turnip
 Hinona Kabu Turnip
 Purple Sprouting Broccoli
 Rainbow Chard
 Rapini
 Spigariello
 Sprouting Broccoli
 Tatsoi

CARROTS

Kyoto



HR1AA Cherries

CORN

Sweet Scarlet Corn

CUCUMBERS

7082
 Kirby
 Lemon
 Little Potato

EGGPLANT

Holland Fairy Tale

LETTUCE & SALADS

Baby Head Lettuce
 Baby Mix

LITTLE GEM

Specialty
 Wild Watercress

FRESH TRUFFLES

Summer (Italy/Spain)

MUSHROOMS

Black Conica Morel
 Blonde Morel
 Chanterelle
 Shiitake

SQUASH

Avocado
 Bossa Nova

CENTERCUT

Costata Romanesco
 Gold Bar
 Green Zucchini
 Haifa's Finest Cousa
 Magda Cousa
 Patty Pan
 Summer Mix
 Zephyr

TOMATOES

Caprese Mix
 Heirloom
 Sungold Cherry

WILD & FORAGED

Fiddlehead Fern
 Miner's Lettuce
 Nettle
 Ramp
 Spruce Tip
 Wild Sea Bean

→
 Scan QR code to see our latest Peak Season arrivals.



July



INGREDIENT SPOTLIGHT
Cape Gooseberries, sometimes called goldenberries, are grape-sized fruits that are part of the nightshade family. They grow in a husk, similar to tomatillos, and have a unique sweet-tangy-tropical flavor. They make an excellent addition to salads, salsas, and chutneys, and also work well in desserts and on cheese plates.

FRUIT

SPECIALTY

Finger Lime
Baby Sugar Mango
Haitian Francine Mango
Red Currant
White Currant

BERRIES

Local Berries
Pink Cosmo Blueberry
Harry's Berries
Sweetest Batch
Blackberry
Tropical Bliss Strawberry

FIGS

Black Mission
Brown Turkey
White Adriatic

MELONS

Canary
Cavaillon
Galia
Golden Honeydew
Kiss
Mini Seedless
Watermelon
Mixed Heirloom
Orange Watermelon
Piel de Sapo
Sugar Cube
Yellow Watermelon

STONE FRUIT

Rainier Cherry
Sour Cherry
Sweet Cherry
Velvet Apricot

Candy Cot
Black Pluot
Red Pluot
Greengage Plum
Shiro Plum
Very Cherry Plum
White Peach
Yellow Peach
Donut Peach
Peach Pie Donut
Peacharine
White Nectarine
Yellow Nectarine

VEGETABLES

SPECIALTY

Agretti
Bronze Fennel
Celtuce
Fig Leaf
Local Squash Blossom
Purslane

ALLIUMS

Garlic Scape
Garlic Chive
Japanese Negi Scallion
Torpedo Spring Onion
Italian Red Tropea
Onion
Vidalia Onion
Baby Leek

BEANS & PEAS

Cranberry Bean
Dragon Tongue Bean
Fava Bean
Romano Bean
Wax Bean
English Pea

BEETS

Badger Flame

BRASSICAS

Fioretto Cauliflower
Hakurei Turnip
Hinona Kabu Turnip
Maine Broccoli
Maine Cauliflower

Rainbow Chard
Red Napa Cabbage
Tatsoi

CARROTS

Kyoto

CORN

Bi-Color
White
Wild Violet
Yellow

CUCUMBERS

7082
Kirby
Lemon



● BE9A
Cape
Gooseberries

Little Potato
White

EGGPLANT

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Sicilian Mix
White

LETTUCE & SALADS

Baby Head Lettuce
Baby Mix
Little Gem
Specialty
Flower Power
Spicy Greens Mix

FRESH TRUFFLES

Summer (Italy/Spain)
Winter (Australia)

MUSHROOMS

Black Conica Morel
Chanterelle
Shiitake

PEPPERS

Mini Bell
Mini Veggie Sweet
Patchwork
Rainbow Bell
Jimmy Nardello 🌿
Shishito 🌿
Cubanelle 🌿
Italian Long Hot 🌿
Hatch 🌶️🌶️
Serrano 🌶️🌶️

Habanero 🌶️🌶️🌶️
Scorpion
Trinidad 🌶️🌶️🌶️
Carolina
Reaper 🌶️🌶️🌶️

SQUASH

Avocado
Bossa Nova
Centercut
Costata Romanesco
Eight Ball
Gold Bar
Green Zucchini
Haifa's Finest Cousa
Magda Cousa
Patty Pan
Summer Mix
Tetra
Zephyr

TOMATOES

Campari
Early Girl
Fiorentino Costoluto
Golden Rave
Green
Heirloom
Jewel Box
Plum
Red Grape
San Marzano
Sunchocola Cherry
Sungold Cherry

→
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Peak Season
arrivals.



August



INGREDIENT SPOTLIGHT
Dragon Tongue Beans are an heirloom bush-bean variety that have a delicate, sweet flavor with a nutty finish. They can be eaten whole in the pods when young or used as shell beans when mature. When cooked, the purple streaks on the pod fade and the beans turn a creamy yellow color.

FRUIT

SPECIALTY

Champagne Mango
Baby Sugar Mango
Haitian Francine Mango
Red Currant
White Currant

BERRIES

Wild Huckleberry
Wild Maine Blueberry
Tropical Bliss Strawberry
Pink Cosmo Blueberry
Sweetest Batch
Blackberry

FIGS

Black Mission
Brown Turkey

Tiger Stripe
White Adriatic

MELONS

Canary
Cavaillon
Crenshaw
Galia
Golden Honeydew
Kiss
Little Flower
Watermelon
Mini Seedless
Watermelon
Mixed Heirloom
Orange Watermelon
Snow Leopard
Yellow Watermelon

STONE FRUIT

Sour Cherry
Sweet Cherry
Velvet Apricot
Emerald Beaut Pluot
Flavor King Pluot
Greengage Pluot
Red Raspberry Pluot
White Peach
Yellow Peach
Donut Peach
Peacharine
White Nectarine
Yellow Nectarine

VEGETABLES

SPECIALTY

Agretti
Baby Artichoke
Bronze Fennel
Celtuce
Fig Leaf
Fresh Ginger
Purslane

ALLIUMS

Garlic Chive
Japanese Negi Scallion
Torpedo Spring Onion
Italian Red Tropea Onion
Vidalia Onion

BEANS

Calypso

Christmas Lima
Cranberry
Dragon Tongue
Fava
Flageolet
Jacob's Cattle
Maxibel
Romano
Wax

BEETS

Badger Flame

BRASSICAS

Hakurei Turnip
Hinona Kabu Turnip
Maine Broccoli
Maine Cauliflower

Tatsoi

CARROTS

Kyoto

CORN

Local Bi-Color
Local White
Wild Violet
Local Yellow

CUCUMBERS

7082
Kirby
Lemon
Little Potato
Suyo Japanese
White



EGGPLANT

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Sicilian Mix
White

LETTUCE & SALADS

Baby Head Lettuce
Baby Mix
Little Gem
Specialty
Flower Power
Spicy Greens Mix

FRESH TRUFFLES

Summer (Italy/Spain)
Winter (Australia)

MUSHROOMS

Chicken-of-the-Woods
Lobster
Saskatchewan Chanterelle
Shiitake

PEPPERS

Habanada
Mini Bell
Mini Veggie Sweet
Rainbow Bell
Jimmy Nardello 🌿
Shishito 🌿
Aji Dulce 🌿
Cubanelle 🌿
Biquinho 🌿
Italian Long Hot 🌿
Padron 🌿
Grenada 🌿
Hatch 🌶️🌶️
Jalapeño 🌶️🌶️

Red Fresno 🌶️🌶️
Serrano 🌶️🌶️
Mixed Fish 🌶️🌶️
Aji Limon 🌶️🌶️
Cayenne 🌶️🌶️
Aji Rojo 🌶️🌶️
Sugar Rush Peach 🌶️🌶️🌶️
Habanero 🌶️🌶️🌶️
Fatali 🌶️🌶️🌶️
Ghost 🌶️🌶️🌶️
Scorpion
Trinidad 🌶️🌶️🌶️
Carolina
Reaper 🌶️🌶️🌶️

POTATOES

Blue Adirondack
Red Adirondack
German Butterball
Kennebec
La Ratte Fingerling

Magic Molly
Red Norland
Russian Banana
Fingerling
Upstate Abundance

SQUASH

898
Avocado
Bossa Nova
Candy Roaster
Centercut
Costata Romanesco
Eight Ball
Gold Bar
Green Zucchini
Haifa's Finest Cousa
Honeynut
Magda Cousa
Patty Pan
Summer Mix
Tetra
Zephyr

TOMATOES

Black Velvet
Brad's Atomic Grape
Brandywine
Campari
Casare's Canestrino
di Lucca
Early Girl
Fiorentino Cosoluto
Golden Rave
Green
Heirloom
Jewel Box
Magic Mountain
Midnight Roma
San Marzano
Sunchocola Cherry
Sungold Cherry
Yellow Beefsteak

→
Scan QR code
to see our latest
Peak Season
arrivals.



Year-Round

FRUIT

SPECIALTY

Ataulfo Mango

AVOCADOS

Hass

BERRIES

Strawberry

Sweetest Batch

Strawberry

Blueberry

Sweetest Batch

Blueberry

Raspberry

Sweetest Batch

Raspberry

Blackberry

Cape Gooseberry

CITRUS

Clementine

Finger Lime

Key Lime

Lime

Moro Blood Oranges

FIGS

Black Mission

MELONS

Cantaloupe

Honeydew

Watermelon

VEGETABLES

SPECIALTY

Baby Fennel

Sea Bean

Squash Blossom

Tomatillo

Pea Shoot

Pea Tendril

ARTICHOKES

Baby

Globe

BEETS

Baby

Chioggia

Golden

Mixed

Red

BRASSICAS

Buds

Caraflex Cabbage

Flowers

Broccoli

Cauliflower

Caulilini

Florentino

Broccoli di Ciccio

Broccoli Rabe

Carnival Cauliflower

Green Cauliflower

Orange Cauliflower

Purple Cauliflower

Romanesco

Leaves

Baby Green Kale

Baby Lacinato Kale

Bok Choy

Collard Green

Mizuna

Mustard

Swiss Chard

Roots

Baby Turnip

Stems

Green Kohlrabi

Purple Kohlrabi

CARROTS

Baby French

Baby Mixed Rainbow

Mixed Heirloom

Mixed Rainbow

Thumbelina

CUCUMBERS

Kirby

Persian

CHICORIES

Domestic

Radicchio

Castelfranco

Frisée

Dandelion

EGGPLANT

Holland Graffiti

Holland Baby Purple

LETTUCE & SALADS

Baby Head Lettuce

Baby Green Oak

Baby Green Tango



● ZCAR3A
Organic Rainbow
Carrots

Baby Lolla Rosa
Baby Red Oak
Baby Red Romaine
Little Gem
Artisan Mini Heads
Baby Iceberg
Red Gem
Specialty
Baby Watercress
Watercress

Red Watercress
Savoy Spinach
Wild Arugula
Baby Arugula
Salads & Mixes
Arcadian Mix
Artisan Mix
Artisan Romaine
Hydro Boston
Lettuce

MUSHROOMS

Beech
Chefs Mix
Exotic Blend
Hen-of-the-Woods
Maitake
Oakwood Shiitake
Oyster
Pioppino
Pom Pom

Royal Trumpet

PEPPERS

Rainbow Bell
Mini Veggie Sweet
Shishito 🌿
Cubanelle 🌿
Italian Long Hot 🌿
Jalapeño 🌶️🌶️
Red Fresno 🌶️🌶️
Serrano 🌶️🌶️
Habanero 🌶️🌶️🌶️

POTATOES

Chipperbec
Creamers
GPOD
Kennebec
Marble
Norwis Frying Potato
Purple Peruvian
Red Chile
Russian Banana
Sweet
Beauregard
Garnet
Hannah
Okinawa
Purple

RADISHES

Baby French Breakfast
Easter Egg
French Breakfast
Purple Ninja

TOMATOES

Beefsteak
Cherry On-The-Vine
Heirloom
Mixed Cherry
Plum
Red Cherry
Red Grape

→
Scan QR code
to see our latest
Peak Season
arrivals.





Introducing Golden Meat Co.

We're proud to welcome the newest member of our product family: Golden Meat Co.

At Baldor, our mission is to enable the success of our partners. That means having a product catalog that includes everything you need for your kitchen. What we heard from you was that you need premium meat, butchered with precision. You want pre-cut, high-

quality options that save time and add value.

That led us to Golden Meat Co. (formerly known as Golden Packing)—with a legacy dating back to the 1920s, when the Gold Brothers first opened their butcher shop in New York's Washington Market. A full century later, the Golden brand still stands for quality meat, cut with consistency and craft. What we

saw was artisanal butchery at its finest, and dry aging done right. So we're amplifying the great work they do already with our trusted Baldor meat purveyors—including DemKota and Niman Ranch, who focus on thoughtfully raised, flavor-first meat—and the strength of our Baldor logistics to get you the cuts you need tomorrow.

Below are some of the

products we're starting out with, but we'll be adding more in the coming months. Golden delivers quality meat, cut right.

Available exclusively through Baldor.

→
Scan QR code to shop the Golden Meat Co. collection.



● **MEBEG1114C8**
High Choice Beef
Flat Iron Steak 8oz



● **MEBEG140C8**
High Choice Beef
Hanger Steak 8oz



● **MEBEG180C14**
High Choice Boneless
Strip Steak 14oz



● **MEBEG1173P38**
Prime Porterhouse
Steak 38oz



● **MEBEG112C14**
High Choice Boneless
Ribeye Steak 14oz



● **MEBEG109C16**
High Choice Bone In
Rib Steak 16oz





Q+A

WILD THING

Forager Tama Matsuoka Wong is one of Baldor's newest partners. We sat down to talk with her about sustainable foraging, New Jersey terroir, and her wisdom for cooking with wild plants.

BY NINA FRIEND

TAMA MATSUOKA WONG got into foraging by accident. The first half of her career was spent in urban centers like Hong Kong and New York City, working as a corporate financial-services lawyer. But there came a time when she realized she wanted a cleaner, more natural environment for her family and decided to move back to New Jersey, where she's originally from. After those years living in particularly densely populated areas, Wong became particularly interested in the ecology around her new home in Flemington, NJ. She would pick berries and leaves on her own property, unaware that what she was doing was foraging.

Wong started to garden, which led her to learn about the differences between native and invasive species, and somewhere along the way, she became obsessed with all things plants. Now, Wong operates a foraging business called Meadows and More, and she has become known for the high quality and supreme freshness of her wild offerings. Wong picks everything from sumac to beach plums, working to supply chefs with the most exciting and unusual items each season has to offer.

Wong defines a forager as someone who picks or gathers wild plants, but for her, the whole concept of foraging is about so much more than digging up weeds. It's about understanding the ecology of the land, approaching the work from a perspective of sustainability, learning the correct ways to pick each plant, and connecting nature with cooking. "My stuff is really for the ingredient-focused chef who's looking to crack the code on unique flavors," Wong said.

Here, we go deeper into the weeds with Wong...

BALDOR: *You've been described as a forager, a weed eater, a wild farmer, and a meadow doctor. How would you describe yourself and the work you do?*

TMW: I think I'm kind of a contrarian. Many times, people will be like, food is something I get in the grocery store. And I'm thinking: Why do you have such a narrow view? A lot of what drives me and my mission is teaching people to consider these wild things as food—they

“ We know that wine from one region is going to taste different than wine from another, and that’s also true of wild plants.”

TAMA MATSUOKA WONG, *Meadows and More*



growth and doing real damage to the ecosystem. I’m not saying that people are doing that on purpose, but there’s a lack of awareness. For a while, I refused to pick any ramps. But people kept asking for them, so now I offer ramp leaves. I leave the bulb in the ground and only pick one leaf per plant. For chefs, this is a way to still have ramps on your menu while paying attention to sustainability and the health of the overall plant.

BALDOR: *What might surprise people about wild plants?*

TMW: We know that wine from one region is going to taste different than wine from another, and that’s also true of wild plants. We’re just kind of discovering that, which is interesting. With foraging, it’s about the quality of the terroir but also really knowing that place. If you’re in a place that has heavy metals and industrial usage, for example, there’s not going to be a great terroir for wild plants. I’m based in New Jersey and have been living here for more than 20 years, so I know the area well. Knowing the terroir you’re working with is critical to foraging.

you go out foraging and you aren’t in touch with the land managers, you don’t really have the full picture. The plants may look healthy, but you don’t know the history of that place or the soil. So I think it’s partly about knowing what’s going on in that location and partly about knowing the behavior of the plant itself.

BALDOR: *What’s an example of people foraging in a way that’s damaging to the environment or even the plants themselves?*

TMW: Ramps. Around here, a lot of people just dig them up—they think ramps are like onions. But even though it’s a perennial, a ramp can take seven years to grow to maturity. You might see a lot of them where you forage, but when you dig them up, you could be digging out hundreds of years of plant

TMW: I come to it from a stewardship perspective. I’ve been doing this for a long time, and it’s great that a lot of people are now really interested in foraging, but it’s important that people know what they’re doing and pay attention to the ecology. There’s a difference between walking around trying to find and harvest things and approaching this from a point of view of sustainability. There’s a sort of give and take.

BALDOR: *What are some of the misconceptions that people might have about foraging?*

TMW: A lot of foraging books say that if you just take 30% of what you see, that’s okay. But think about that. If everybody takes 30%, then it’s like a last-hand-in-the-cookie-jar situation. If

Tama’s typical foraging booty includes (left to right) spruce tips, bamboo shoots, and wild brassica rapa.

aren’t bad, they’re actually delicious. People just need to think about them in a different way. Sometimes it’s a matter of letting them taste the ingredients prepared properly.

BALDOR: *How do you differentiate between foraging and farming?*

TMW: Farming requires a lot more input: buy seeds,

prepare the ground, buy fertilizer, irrigate—and after the planning and planting, hopefully the market will buy everything you grew. Foraging uses very little input. Although we do encourage certain native fruits and herbs to grow expansively, we don’t fertilize or provide water. Similarly, if there isn’t demand for something, we won’t pick it. There have been some newer

ideas around farming such as permaculture, food forests, and rewilding, which I think might start to bridge the divide between farming and foraging.

BALDOR: *At Meadows and More, you don’t only forage—you also educate other foragers, farmers, and gardeners on sustainable agriculture practices. What drives you to continue this kind of work?*

SARATOGA®



PURSuing THE **art of water** FOR OVER 150 YEARS

Born in the foothills of the Adirondacks, Saratoga® Spring Water has pursued the art of water for over 150 years. We believe in curated, meaningful choices regarding our water and how we show up on tables and in the world.



I have permission. This can cover a wide range and also permits me to offer certain plants for a longer season than would grow on my land alone. The weather is getting stranger and stranger, which is making availability a challenge, but I'm very serious about trying to keep things available for my clients. If I can get an item from somewhere else, I will travel to be able to make sure we can extend the season past where it happens to be right on my property.

BALDOR: *What are some of the benefits of cooking with wild plants?*

TMW: A lot of wild food has a distinct flavor, which relates to the biochemistry of the plant. Plants that grow on their own in the wild have a denser amount of secondary metabolites. Take mint as an example. Scientific evidence is finding that if mint is

grown inside of a completely controlled environment, it will not have as much mint aroma as mint that grows outside. Flavor density also translates to nutrient density, and that's the big thing now.

BALDOR: *What's it like when you go to a restaurant and eat a dish that contains ingredients you've foraged?*

TMW: It's really informative because then I can see how chefs are using it. Sometimes I'm just blown away. Dishes come and go, but there was one dish that I'll always remember from a pastry chef named Rebecca Eichenbaum. She's now working at Stissing House in Upstate New York, but before the pandemic, when I worked with her, she was at Agern, a Claus Meyer restaurant in Grand Central Station. Rebecca came up with this dish that used a common weed called ground ivy. She paired it with goat

“**Scientific evidence is finding that if mint is grown inside of a completely controlled environment, it will not have as much aroma as mint that grows outside.**”

TAMA MATSUOKA WONG,
Meadows and More

TAMA MATSUOKA WONG

milk ricotta and pear so there was this earthy thing going on, but it was a dessert, so it was sweet but not too sweet. It was amazing.

BALDOR: *If a chef hasn't worked with these types of ingredients before, where do you think is the best place to start?*

TMW: If you haven't worked with these kinds of ingredients, it's not going to be an automatic "I know exactly what to do"—you have to be patient. I think there are some that are fairly simple to use by now, like nettle. A lot of people know how to work with nettle. It's a green, and you can definitely use it as a vegetable. So my advice is to start with something easy. All the items I sell through Baldor are pretty accessible.

BALDOR: *What has your partnership with Baldor been like so far? Where do you see it heading this spring and beyond?*

TMW: My partnership with Baldor is still pretty new. Last fall, you sold my fig leaves and pawpaws, a creamy fruit that's sort of a combination of mango, banana, and pineapple. That was exciting because they're having a moment right now, so there's demand. This season, Baldor plans to offer bamboo shoots, beach plums, fresh sumac clusters, and pawpaws from Meadows and More. I also offered sumac through you last year and hope to do dried sumac, too, which would be shelf stable. Much of what I forage for is driven by chefs; I'm learning what chefs are looking for and will keep tapping into that pulse.



Crispy, Sweet
and Naturally
Non-Browning

MERCHANTS' PICKS

PRODUCT SPOTLIGHT



● BDOR8
Bridor Croissant
Dough Sheets

With more than 6,000 products in our catalog—covering everything from dairy to grocery to bakery to protein—there is always something delicious to discover. Our merchants, who are constantly tasting and testing, hand-selected these 12 as among their current favorites.

BY NINA FRIEND | PHOTOGRAPHS BY FRANK

Dairy Picks



FRANKLIN ROMERO,
DAIRY CATEGORY
MANAGER

1

Churn Foods Truffle Butter (DABUTCF) and Black Garlic Butter (DABUTCF1)

Churn Foods makes 100% grass-fed, pasture-raised European-style butters that are 84% butterfat and flavored with natural ingredients. Right now, we're loving their Truffle Butter (made with real Italian black truffle, porcini mushroom cream, truffle salt, and 20-year-aged Modena balsamic vinegar) as well as the Black Garlic Butter (black garlic, balsamic vinegar, and sea salt). "These butters deliver an umami-packed punch that's perfect for finishing meats, enhancing sauces, or spreading on breads," says Franklin Romero, Dairy Category Manager. And best of all, you skip the hassle of making a compound butter from scratch.

2

Fromagerie Germain Langres AOP (CHEESE2AA)

Langres, a creamy cow's milk cheese that was awarded AOP designation in 2009, comes from the Champagne

region of France. It's tangy and yeasty, the perfect complement for Champagne itself. In fact, as wheels of Langres age, the top caves in, creating its signature divot. That divot is intended to be filled with Champagne. Part of the fun of eating Langres is carving an X on the wheel and pouring Champagne right on top, letting the wine soak into the cheese as you dig in. "Even better, you can flambé Langres for a truly show-stopping presentation," says Franklin.

3

Jumi Cheese Belper Knolle (CHEESEJC1)

In the Swiss village of Belp, the Jumi team handcrafts their signature raw cow's milk cheese, called Belper Knolle. After being shaped into small balls, the outside of this cheese gets hand-rolled in a mix of black pepper, garlic, and Himalayan salt. The finished product is a hard cheese that resembles a truffle and can be used like one, too—grated over pasta or sliced atop a salad for a depth of umami in every bite. Try it with steak, roasted vegetables, or even on a cheese board.





Grocery Picks

1

Yuzuco Sudachi Juice (YUZUCO3)

You know about yuzu, but have you heard of sudachi? If not, think of it as yuzu's baby cousin. This small citrus fruit looks a bit like a round-ed lime and comes from Tokushima, Japan, where it's harvested while still green, before it fully ripens and turns yellow. As a result, it has "wonderfully distinct savory notes," says Suzy Kang, Grocery Category Manager. LA-based Yuzuco has worked to share yuzu with the United States and now, they're aiming to do the same thing with sudachi, which they refer to as Tokushima's hidden gem. Yuzuco's cold-pressed sudachi juice preserves the fruit's tart, uniquely savory taste. Level up your stocks, vinaigrettes, and cocktails with sudachi juice, swapping it in where you might ordinarily use lemon or lime. "Chefs everywhere have been adopting yuzu," says Suzy. "Sudachi is the next iteration of that trend, and we are one of the few to be out in front in the market."



SUZY KANG,
GROCERY CATEGORY
MANAGER

2

Mimi Cheng's Frozen Cheeseburger Dumplings (MIMI3)

Nobody does dumplings better than Mimi Cheng's. Thankfully, the cult-favorite New York City dumpling shop founded by sisters Hannah and Marian Cheng has entered into the frozen food business, making it easy to snag a taste of their epic creations. While the brand offers all sorts of traditional dumplings—like ones stuffed with pork and chives or chicken, bok choy, and zucchini—we're especially excited about their cheeseburger dumplings, made with juicy grass-fed beef, melty white cheddar, and gochujang special sauce. "Mimi Cheng's doesn't skimp

on quality of ingredients, and these cheeseburger dumplings are a really yummy innovation besides," says Suzy. "They'd be perfect for our catering and stadium customers." They're easy to make, and can be steamed, boiled, pan-fried, deep-fried, or air-fried in as little as four minutes.

3

Losada Pitted Gordal Olives in Brine (SPO9E)

In Spanish, the word "gordal" means "the fat one," so it makes sense that these plump, juicy olives have taken that designation as their name. Losada's olives, grown and hand-picked in Spain, are firm in texture and delicate in flavor. "These are incredibly meaty and buttery—really some of the best table olives I've had," says Suzy. "Losada uses a neutral brine which results in a balanced salt to bitterness ratio, so that you can really taste the flesh of the olive." While these olives can work well as an appetizer or with a bread course, they can also act as accompaniment to a cheese board or a garnish on a salad.

Bakery Picks

1

Bridor Croissant Dough Sheets (BDOR8)

For chefs looking to put their own touches on classic French pastries while minimizing the time to laminate dough by hand, look no further than Bridor's Croissant Dough Sheets. These slabs of buttery dough can of course be turned into sweet pastries like pain au chocolat but also can be used in savory contexts such as toppers for chicken pot pie. They're versatile and customizable, not to mention efficient. Chefs who opt for these dough sheets can spend more time on the creative side of cooking. "My favorite croissant will always be the one I had in a Parisian café, watching the streets bustle. But the second best? A Bridor from my local coffee shop, where every bite feels like home," says Emily Murphy, Director of Specialty Merchandising.



EMILY MURPHY,
DIRECTOR OF
SPECIALTY
MERCHANDISING

2

Traiteur De Paris Comte Béchamel Gougères Bites (FZPOTT3)

Traiteur de Paris specializes in high-end frozen breads and pastries that make it easy to conjure French elegance and flavor without spending hours in the kitchen. Their béchamel gougères, made with aged comté and choux pastry, melt in your mouth. These miniature cheese puffs work well as an hors d'oeuvre, as part of a bread basket, or even as a nontraditional addition to a cheese plate. "Traiteur Comté Gougères are a hidden gem in the freezer section: adding flair to a bread basket or elevating a cheese and charcuterie board with their rich, savory flavor," says Emily.

3

Root Nine Baking Co. Vegan Cookies (CC1001, CC1002, CC1002)

It can be a challenge to find plant-based baked goods that don't compromise on flavor or texture, but Root Nine Baking Co. has got it all figured out. These soft, chewy cookies are twists on homestyle classics, made with substitutions for dairy and eggs. "When the team says 'these are sooo good' even before they know they are vegan, we know we have a winner!" says Emily. At Baldor, we're offering Root Nine's ready-to-bake dough in double chocolate chunk, chocolate chunk, and birthday cake cookie dough. "You can serve these cookies as is, turn them into an ice cream sandwich, or crumble them on top of a hot fudge sundae," says Emily.





Protein Picks

1

Bakkafrost Farm Raised PBO Salmon Sides (SFSALCC2)

The pristine waters of the Faroe Islands, an archipelago right above Scotland in the North Atlantic Ocean, “are the ideal environment for raising salmon, and the result is delicious,” says Kevin Lindgren, Director of Protein Merchandising. The aquaculture farming company Bakkafrost has been producing fish here since 1968. Bakkafrost’s Heimland salmon, which are fed a wholesome diet that doesn’t include any hormones or antibiotics, are the best of the best. Every day, Bakkafrost flies fish to their state-of-the-art processing facility in New Jersey. There, Bakkafrost’s flavorful and sustainably-raised salmon sides are cut to order for Baldor.

2

Gundagai Lamb Frozen Australian Lamb Racks (MELA20)

Gundagai Lamb prides itself on ushering in what they call “the next level of lamb.” This family-run business based out of New South Wales in



KEVIN LINDGREN,
DIRECTOR OF
PROTEIN
MERCHANDISING

Australia is on a mission to produce Aussie lamb in a way that’s cleaner, healthier, and fairer, which they believe leads to better-tasting lamb. (We agree.) Gundagai has a grading program that assesses marbling in their lambs, and to achieve maximum flavor and tenderness, they wet age the meat for a week before freezing. “Their GLQ5+ program means they only select the highest quality and most consistent marbling, to deliver an exceptional eating experience,” says Kevin. In addition, in order to increase transparency and showcase their commitment to

supporting farming communities, Gundagai includes a barcode on every package that provides farm and processing information on each animal.

3

The Spotted Trotter Lomo (SPMEATSTLOMO)

This Atlanta-based charcuterie company cares as much about flavor as they do sustainability, so you can feel good about eating any Spotted Trotter product. We’re loving their lomo, a delicate beef tenderloin that’s brined in a mixture of white wine, fresh herbs, and garlic for ten days before being doused in pimentón and orange zest and cured for up to eight weeks. “The magical ingredient in this delicious lomo is time,” says Kevin. The paper-thin slices, which can be rolled up or laid flat, will be the star of any cheese board or grazing table.



“Quality you can trust” is at the heart of Baldor’s mission, but how do we know for sure if a piece of produce is best in class? When it comes to fruit, one of the standards we use to gauge excellence is sugar content, which is measured through a method called brixing. Here’s how it works.

BY CHERYL BROWN | PHOTOGRAPHS BY FRANK TIU

A LOOK
INSIDE

THE SWEET SPOT

On any given day in Baldor's 300K-square-foot Bronx warehouse, roughly 110,000 cases of produce, meat, seafood, and specialty items are unloaded onto our docks, then whisked away on forklifts to be stocked in freezers, refrigerators, and on dry-goods shelves. And almost as many orders are being picked, packed, and shipped out to our foodservice customers. Senior Operations Manager of Inventory Control/Quality Control Alex Zamora and his team are responsible for making sure every single incoming package meets our standards. They conduct roughly 800 quality checks a day, assessing things like expiration dates, product temperature, and packaging integrity, verifying proper documentation, and doing visual inspections for damage or spoilage. It's an intense job that happens every day, at every one of our warehouses—and that every team member takes very seriously. Our Quality Control teams are the last line of defense when it comes to quality.

While every type of food has its own standards by which quality is measured, fruit has a particularly rigorous process. "Quality can be subjective," explains Alex, who has been with Baldor for 10 years. "So we have four values we measure against for fruit: color (what the fruit should look like when it's ripe), cut (what the fruit looks like inside), flavor, and brix.

Invented by Adolf Ferdinand Wenceslaus Brix, a 19th-century German mathematician and engineer, brix is a scale of measurement for soluble solids in a liquid. In fruit and vegetable juices, "soluble solids" means sugars. So Brixing tells us the sugar content in a piece of fruit, and every type of fruit has an optimum brix level. Alex walked us through the process of how he makes sure every fruit delivered to your kitchen is delicious.

1

THE RANDOM SAMPLE

The longer the fruit stays attached to the stem, the more the sugars can develop, resulting in a higher brix. To get the most accurate result, testing happens right in the loading bay, straight off the truck. Quality Control randomly selects multiple pieces of fruit, cuts them open, and squeezes out juice from each piece.



2

THE MUST-HAVE TOOL

The device that's used to obtain the sugar level is a refractometer. The display screen will show the brix number as well as the temperature of the sample. The temperature is important because it can impact the reading: Fruit that's too warm could brix low because the solids (sugars) liquify; fruit that's too cold can give a false high because the solids compress.



3

THE TESTING PROCESS

A few drops of juice are squeezed into the sample well. An LED light under the well shines up through the juice sample. When light beams through a liquid, it changes direction, which is called refraction. Light will refract more when it travels through a liquid containing dissolved or suspended solids. The level of refraction reveals the concentration of sugar solids within the juice sample, and the result appears within seconds on the screen.

“

Quality can be subjective. That's why we have four values we measure against for fruit: color, cut, flavor, and brix.”

ALEX ZAMORA,

Senior Operations Manager of
Inventory Control/Quality Control



4

THE BIG DECISION

Alex and his team sometimes have to reject produce that doesn't meet our standards (and won't meet yours). Fortunately, he's pleased with the brix on these mangoes, a reading of 20 is excellent. One interesting thing to note is that brix level is not a testament of flavor—you can have fruit with a low brix that has excellent flavor. That's why brixing is only one factor that we use at Baldor to gauge the quality of the fruit.



GOLD PINEAPPLES
URFA BIBER
ORGANIC CILANTRO
FENNEL
EXTRA VIRGIN
OLIVE OIL
JAPANESE EGGPLANT
RASPBERRIES
PEA LEAVES
DUCK

We know that just one ingredient can make or break a dish, whether it's a must-have meat, an exotic piece of produce, or a pantry staple. We asked customers from Portland, ME, to Richmond, VA, to tell us about something that's mission critical to their menus.



**WHAT'S
 YOUR
 FAVORITE
 BALDOR
 INGREDIENT?**



Faye Chen

Co-Founder & General Manager

DOUBLE CHICKEN PLEASE, NEW YORK, NY

"Row 7's Organic Delfino Cilantro [ZC13] has a bolder, more citrus-forward flavor than regular cilantro, with a slightly peppery finish. It really stands out in both food and cocktails, allowing chefs and bartenders to introduce a unique twist on classics. It pairs particularly well with summer ingredients like tomatoes and cucumbers, and the intense fragrance complements spirits like tequila, gin, and mezcal. It also fits in with our philosophy of sourcing locally whenever we can."



Chris Hassaan Francke

Owner

THE GREEN ZONE, WASHINGTON, DC

"Perfect Gold pineapples [PI10]. They're full of flavor, with just the right balance of sweetness and acidity to really sing in cocktails. We've tried several other varieties of pineapple and even generic commodity fruit, and the Perfect Gold beats out everything else in deliciousness and usefulness."

Jatee Kearsley

Owner & Pastry Chef

JE T'AIME PATISSERIE, BROOKLYN, NY

"We use fruit in most of our pastries but in the spring and summer we use a lot of berries—especially raspberries [BE2B2] and strawberries [BE1D2]. Our specialty croissants get filled with wonderful jams we make with fruits and berries ordered through Baldor. The quality of Baldor's produce is amazing—everything consistently comes in fresh, bright, and sweet."



Mary Attea

Executive Chef

THE MUSKET ROOM & RAF'S, NEW YORK, NY

"Rhubarb from Richter's Farm [RH1RF]. Rhubarb has such a unique flavor—slightly vegetal with a pleasant tartness that can be paired with many different ingredients. Sometimes we use it in sweet applications, other times savory. Mignonette for oysters is one of my favorite ways to use rhubarb because it keeps its raw crunchy texture but is balanced with vinegar and shallot. And the vibrancy of the pink color makes for an aesthetically pleasing dish."

Nabila Farah

Executive Chef

NABILA'S, BROOKLYN, NY

“Japanese Eggplant [EGG2]. It’s a key ingredient in two of our signature dishes, a popular mezze dish with eggplant, tomatoes, pomegranate, and a molasses-lemon dressing as well as the fatteh eggplant entrée. Both are bright and savory dishes, and we love the touch of sweetness that eggplant brings to the plate.”



Joy Crump

Executive Chef & Co-Owner

FOODE + MERCANTILE, FREDERICKSBURG, VA

“I think fresh fennel [AN] is often the dark horse of the pantry. It adds a lovely extra layer of flavor to so many things like soups, salads, braises, sauces, etc. Believe it or not, fresh fennel isn’t always readily available through big-box suppliers, but I’ve always been able to consistently source it through Baldor.”

Eric Korsh

Executive Chef

CRU OYSTER BAR, NANTUCKET, MA

“One of the most unique ingredients we order from Baldor are pea leaves [PS4], a.k.a. Asian pea leaves. They taste so fresh and sweet—we use them in one of our most popular dishes, poached halibut with lobster sauce and pea leaves, and the flavors all pair perfectly. We cook the pea leaves in a little bit of hot, frothy butter, sea salt, and a squeeze of lemon juice before they go on the dish.”



Billy Muzio

Corporate Executive Chef

LESSING'S HOSPITALITY GROUP, GREAT RIVER, NY

“One of my favorite spring ingredients is fresh mushrooms, especially morels [MU96D], chanterelles [MU94], and golden oyster mushrooms [MU7A]. I just love their earthy flavor, with almost fruity notes, and meaty texture. At Bayberry, we have a Chanterelle Mushroom Toast on the menu—we sauté the chanterelles in butter and aromatics, then add cream and simmer until the sauce thickens. And at Sandbar we make handmade agnolotti pasta with a filling of morels, golden oyster, and cremini mushrooms, fresh ricotta, and Parmigiano Reggiano.”



Katarina Petonito

Executive Chef

EASTERN POINT COLLECTIVE, WASHINGTON, DC

“We love Jurgielewicz duck [MEDUC1A] because it works perfectly with our rotisserie. We’ve tried pretty much every duck available in our area, and Jurgielewicz has always performed the best by far. Because of the fattier skin, we’re able to cook the duck for longer without drying out the meat, which results in a rich, confit-like texture.”



Nuno Sousa

Owner

LEITAO, NEW YORK, NY

“To me, Esporão Extra Virgin Olive Oil [OILESP4] represents not only exceptional flavor and craftsmanship, but also a deep connection to my Portuguese heritage—I use it in nearly every dish. It’s produced in Portugal’s Alentejo region, using indigenous olive varieties. It’s cold-pressed immediately after harvest to maintain low acidity and vibrant flavor, with notes of green fruit and a balanced hint of spice. And the company has a serious commitment to sustainability, using many different eco-friendly techniques from natural pest control in their orchards to eco-friendly milling processes.”



Halo Perez-Gallardo

Executive Chef & Creative Director

LIL' DEB'S OASIS, HUDSON, NY

“We always find ourselves reaching for Urfa Biber [SPSPILAB1] in our spice racks to finish our dishes. It’s a partially sun-dried Turkish chili that imparts a beautiful flavor—soft, tobacco-y and at the edge of smokiness, with a mild heat. The stark black hue offers a sexy contrast to our colorful plates, and its earthy essence grounds the acidity and brightness of our plates.”



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