

PRO\*ACT

CONNECTING FARMS | EMPOWERING KITCHENS™

MAY 2026

# FRESH TAKE NEWSLETTER

Commodity of the Month:

*Grapes & Melons &  
Pineapple*

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Partnering

with

PRO\*ACT

CONNECTING FARMS | EMPOWERING KITCHENS™

At PRO\*ACT, strong financial operations are a key part of delivering exceptional service across our network. Our Accounts Payable and Accounts Receivable teams play a critical role in supporting both our vendors and customers through accuracy, communication, and collaboration.

In Accounts Payable, our focus on streamlined processes and timely payments helps maintain healthy cash flow while strengthening vendor partnerships. By prioritizing responsiveness, clear communication, and efficient issue resolution, we help ensure smooth and reliable financial operations.

On the Accounts Receivable side, our commitment to accuracy and regular account reconciliation helps minimize discrepancies and prevent issues before they escalate. Through transparent communication and customer-focused support, we continue building strong, trusted relationships with our customers.

Collaboration remains at the center of what we do. By working closely with our Procurement and operational teams, we are able to resolve issues quickly, improve efficiencies, and provide a high level of service across the organization.

Together, these efforts help keep business moving forward, reinforcing PRO\*ACT's commitment to operational excellence, partnership, and service.



**Luis Pelayo**  
Director of Finance



Contact us at [DFFSales@dole.com](mailto:DFFSales@dole.com)



[Dole.com](https://Dole.com)

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Dole proudly celebrates 125 years of growing and sharing pineapples with the world. This anniversary is both a celebration of where we began and a look ahead to the future we're continuing to build together.

# FRESH LINK



## Grape Program Coverage (Year-Round Supply)

Mexico (Sonora): May – July | California (Central Valley): July – January | Imports (Peru & Chile): January – May

### Mexico Projected Start Dates

- Early Sweet: May 3–5
- Flame Seedless: May 8–10
- Summer Royal: May 8–10
- Sugraone (Green Seedless): June 5
- Sweet Celebration: June 10
- Sweet Globe: June 10

### Pack Styles

- **Reusable Plastic Container (RPC 6413)**
  - Net Weight: 20 lbs
- **6 x 3 lb Fixed Weight Clamshell (Club Pack)**
  - Net Weight: 18 lbs
- **10 x 2 lb Fixed Weight Clamshell**
  - Net Weight: 20 lbs
- **Styrofoam Box – Food Service (Small Bunch)**
  - Net Weight: 21 lbs
- **Standard Box – Bagged (Handle / Zip / Slide Lock / Poly)**
  - Net Weight: 19 lbs
- **Styrofoam Box (California Style – Zip Lock Bags)**
  - Net Weight: 19 lbs

### California Availability

#### Green Seedless Varieties

- Early Season (July–August): Early Sweet, Sugraone
- Mid Season (August–October): Valley Pearl, Ivory, Princess, Sweet Globe
- Late Season (September–November+): Great Green, Autumn King

#### Red Seedless Varieties

- Early Season (July–August): Flames
- Mid Season (August–October): Krissy, Magenta, Timco
- Late Season (September–December): Scarlet Royal, Jack Salute, Crimson, Allison

#### Black Seedless Varieties

- Early/Mid Season (July–September): Summer Royal
- Late Season (September–November): Autumn Royal

#### Red Seeded

- Mid Season (August–October): Red Globe

### 2026 Forecast

Early Greens

**3.9M**

Flame

**3.7M**

Mid Green

**6.9M**

Mid Red

**2.6M**

Red Globe

**2.6M**

Black

**.8M**

Cotton Candy

**1.3M**



Founded in 2006 by a team with over 30 years of experience together, Classic Fruit is a vertically integrated melon supplier specializing in premium cantaloupe and honeydew across the U.S. and Canada. With control over every step from growing to distribution, a strong commitment to food safety, and year-round supply through domestic and offshore partnerships, Classic Fruit is dedicated to delivering quality melons and dependable service to its customers.



BiRite Foodservice Distributors is a third-generation, family-owned company providing complete foodservice solutions to restaurants, hotels, caterers, and universities across the Bay Area and Sacramento since 1966. With over 300 employees, a 238,000-square-foot warehouse, and more than 13,000 products, BiRite serves 6,000+ businesses with quality products, reliable deliveries, competitive pricing, and a 99.7% fill rate. Committed to exceptional service and long-term partnerships, BiRite continues to support its community with dependable foodservice solutions.



## From Agricultural Innovation to Everyday Favorite: The Story of Seedless Grapes in America

The rise of seedless table grapes in the United States is a story shaped by agricultural innovation, scientific progress, and evolving consumer preferences. What once started as a small-scale farming experiment has become one of the most widely consumed fresh fruit categories found in grocery stores across the country.

Unlike traditional grapes, seedless varieties cannot naturally reproduce and must be propagated through techniques such as grafting and cloning. Their introduction to the United States began in the late 1800s when William Thompson brought the Sultanina grape from the Middle East to California. Eventually renamed Thompson Seedless, the variety first gained recognition for raisin production due to its sweetness and lack of seeds before later becoming a favorite fresh eating grape. As popularity grew during the twentieth century, California's Central Valley became the center of domestic seedless grape production because of its ideal climate and fertile soil.

Researchers and breeders, particularly at University of California, Davis, developed new varieties with improved flavor, texture, color, and extended growing seasons. Grapes such as Flame Seedless, Crimson, Autumn King, and Cotton Candy introduced consumers to a broader range of flavors and eating experiences.

Today, seedless grapes make up the vast majority of table grapes sold in the United States, with California supplying nearly all domestic production. Continued advancements in breeding and biotechnology are further improving sweetness, crunch, shelf life, and durability. The evolution of seedless grapes reflects how innovation, research, and consumer demand have combined to shape a major success story in American agriculture.



**Doug Olson**  
Sourcing Specialist

# SUPPLIER TRAINING

## WEBINAR

Take part in a specialized Classic Fruit Company training designed to deepen your expertise in produce. Explore modern cultivation techniques, gain insight into key quality benchmarks, and learn how to maintain peak freshness at every stage, from harvest to the consumer.



DATE:  
MAY 20



TIME:  
8:00 AM PST

[Register](#)



# Upcoming Events

## MAY

COME SEE US AT...

WEST COAST PRODUCE SHOW



MAY 27 - 29, 2026 PALM DESERT, CA



Mike McIntire  
Key Account Manager



Kelly McCullough  
Senior Account Manager



Claudio Oviedo  
Sourcing Specialist

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