



## LOCAL PROGRAM

C&C Produce works with over 100 small family farms within a 300 mile radius of Kansas City, Missouri. Approximately 80% of our farm families are 120 miles or less from our distribution center in North Kansas City, Missouri. Due to our geographic footprint we are in the unique position to purchase and pick-up directly from our growers utilizing our refrigerated tractor trailer and straight trucks to insure cold chain integrity. We have a year round dedicated focus for locally grown produce and food products. Our Harvest To Market Program continues to grow as customer and community awareness lends it's support for healthy and sustainable food systems. Our Midwest growing season typically runs from mid May through the first week in November. We coordinate with our growers as well as our Foodservice & Retail customers to determine capacities of production prior to the growing season. This reduces the risk of over or under production and enhances local farm economic stability. Our growers are either USDA GAP Certified, PRIMUS or Certified Organic.



## OUR WAREHOUSE

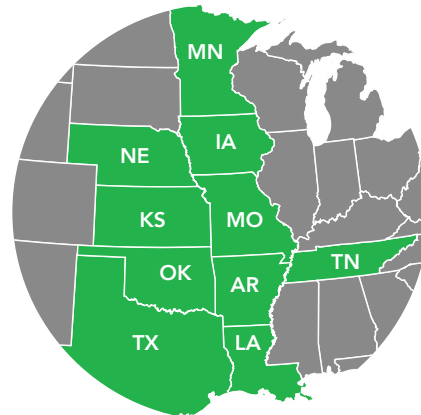


### Facilities and Refrigeration

Our 200,000 square foot North Kansas City location is a completely refrigerated warehouse and dock that insures continuous food safety and product stability. Each room is an individually climate-controlled environment for optimum storage and shelf-life for products. We monitor our environment 24 – 7 via datalink monitoring. Our refrigeration system is custom-designed for maximum efficiency and reliability to sustain a perpetual cold chain.

### Trucks

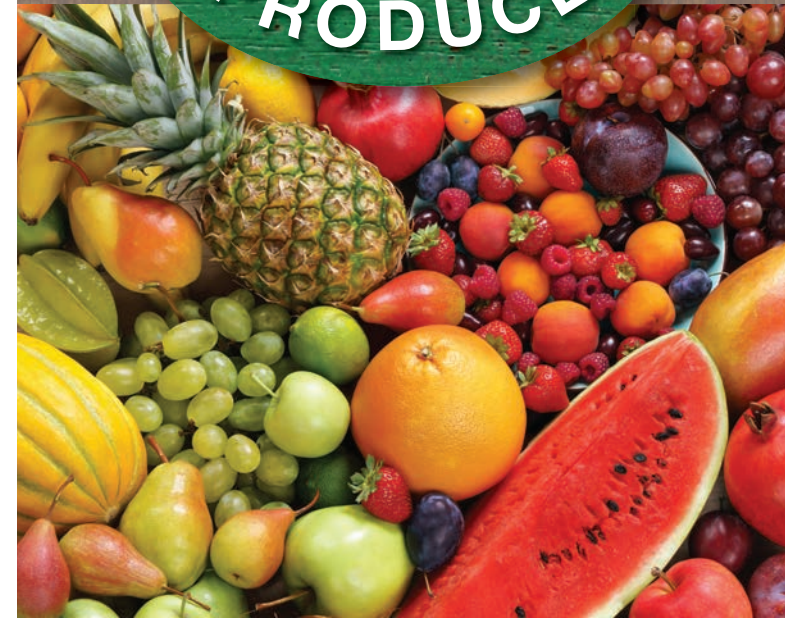
With 80 refrigerated trucks and trailers our drivers, are able to provide on-time deliveries with minute-to-minute Global Positioning System (GPS) tracking and communication on all orders. In addition we utilize ROADNET routing software, which contributes to the efficiency, flexibility and effectiveness of deliveries.



**Please call us today at 1.800.619.5701 to start making your business better!**

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ccproduce.net  





## OUR MISSION

C&C Produce's unified mission is that our business will make your business better. In aspiration of this goal, we provide our clients with the capabilities and industry expertise they need to profitably excel in their individual marketplaces. We focus on improving productivity, increasing operational efficiency, implementing cutting-edge technology, and infusing unmatched customer support into everything we do.

## OUR HISTORY

Hard work, customer satisfaction, quality produce, and a team of employees dedicated and determined to press forward are valued traits that have made C&C Produce successful! Our company has been in business in the Kansas City area since 1992 and has continued to grow each year.

**C&C Produce** operates in a 200,000 square foot, state of the art facility. We utilize 10 separate coolers that allow us to hold product at the perfect temperature, 34 dock doors, and a delivery fleet of 60 straight trucks and 20 tractor trailers that allow us to serve our customers in a very efficient manner. We have installed Global Positioning Systems (GPS) in every truck and offer 7-day/week deliveries in order to accommodate the large volumes of our customers. Our drivers are also trained to help and serve our customers by any means necessary.

**C&C Produce** employs a dedicated and knowledgeable sales team which is headed up by Joe Cali and Nick Conforti. Our buying/selling office has over 200 years of combined experience. They appreciate that working for C&C Produce means working for the customer. Our office staff excels in customer satisfaction, always focusing on YOUR needs as a produce provider. C&C Produce takes pride in making customer satisfaction our top priority. We are partners with our customers in every aspect.

C&C Produce also produces a weekly newsletter about our products. **Called the Market Update.**

**C&C Produce** will work diligently to earn and keep your business because we remain strong in our belief that

**Our Business is Making Your Business Better!**

## WHY C&C

- 99% + fill rate
- Service 10 States - MO, KS, NE, IA, MN, OK, ARK, TN, TX & LA
- AA Food Safety Rating from BRC through AIB
- Work with dozens of National Chain Accounts
- Largest locally grown program in the Midwest
- Highly trained truck drivers
- 60 straight trucks with 99.42% on-time deliveries
- 20 semi trucks
- Potato and Onion repack operation
- Fresh-cut program in-house
- Contract pricing
- Custom product labels
- Large line of non-produce items
- Customers include, Retail, Food-Service, Schools, Health Care Systems and Military bases
- In-house, former USDA Quality Control Inspector
- Partner with top-quality labels
- \$190,000,000.00 in sales
- Banana & Avocado Ripening Rooms



## RETAIL

Our retail experience extends to chain and independent markets, warehouse stores, specialty produce retailers and military commissaries. Produce department schematics, merchandising, product merchandising, promotional activities, business analysis, produce training, marketing resources and assistance in growing profits all contribute to our outstanding retail capabilities. We strive to learn what our customers want and respond with the right items and services at competitive prices.

## REPACKING

Custom packing and distribution flexibility enhance our services to maximize customer and consumer satisfaction. We repack red, white and sweet onions year round. Potato repack... Pepper repack... Cut corn...



## FOODSERVICE

**C&C Produce** plays an integral role in the success of hotels, restaurants, caterers and schools. We provide a full line of fresh produce, specialty items, organics, dairy and more.

## COOL CREATIONS

**Cool Creations** prepares and packages cut fruits and vegetables for food service and retail customers on a daily basis. Items include are: cut fruits, vegetables, blends, trays and fresh salsa. Our products are made to order daily in our facility in North Kansas City, Missouri. The facility and employees strictly adhere to quality control standards and food safety programs.

These standards and systems are reinforced by third party audits as part of our commitment to food safety and quality products.

**Cool Creations** operates solely to provide the best possible service and products to our valued customers.

