



A WISH COME TRU

TruFlavors™ D'Anjou Pears grant you the true-to-the-orchard flavor of fresh-picked pears, conveniently ripened, sliced, and ready to serve.



"I WISH
I could menu fresh-tasting
pears all year."

Grown in the heart of the Columbia River Region, *Tru Flavors™* D'Anjou Pears are always in season. Sun-ripened in family orchards and gently harvested with care for the environment, *Tru Flavors* D'Anjou Pears are pasteurized to maintain crispness for up to six months when stored at room temperature.

Our pears are shelf stable, so they don't take up valuable refrigerator space.

"I WISH
pears were
easier to handle."

Ripened, sliced, and packed in resealable shelf-stable jars, *Tru Flavors™* D'Anjou Pears are incredibly easy to handle and serve. No worries about bruising. No waste. And no ripening required. Just delicious pears, ready to be enjoyed.

"I WISH
I had a more elegant
fruit option."

Everywhere you use apples, it's simple to trade up to the delicate flavor of *Tru Flavors™* D'Anjou Pears. With their premium appeal, pears are most often found on fine-dining menus. Now you can easily add the value and prestige of this pedigreed produce to a variety of your everyday dishes.

"I WISH
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fruit option."

Delight your customers with the subtle sweetness and firm, juicy bite of *Tru Flavors™* D'Anjou Pears as a breakfast item or in their favorite salads, Fruit cups, desserts, side dishes, garnishes, sauces, and glazes.

Created by David and Peter Truitt, two brothers who believe in sustaining nature's precious bounty, these ready-to-use D'Anjou Pears bring you the spirit of fresh pears, perfectly ripened and available year-round.

To place your order or to discuss custom merchandising materials, call your Truitt Foodservice Sales Representative at 1-800-547-8712.

