
The logo features the brand name 'Lori Anne' in a dark blue, elegant cursive script, with the word 'PEACHES' in a dark blue, all-caps, sans-serif font positioned to the right of the script.

Lori Anne
PEACHES

LORI ANNE PEACH PROCEDURES

**EACH LORI ANNE PEACH IS HAND-PICKED
AND SELECTED FROM ONLY THE TOP 20% OF
OUR CROP — CHOSEN FOR THE PERFECT
BALANCE OF RIPENESS AND FLAVOR.
FOLLOWING THESE HANDLING PROCEDURES
ENSURES EVERY PEACH DELIVERS THE
EXCEPTIONAL EATING EXPERIENCE OUR
BRAND IS KNOWN FOR.**



LORI ANNE PEACH PROCEDURES

Retailer Order Placement



Orders require a three-day lead time to allow time to pick and pack the fruit



Replenishment orders should be placed every three days to maintain optimal freshness



DC Storage/Transportation



A consistent cold storage temperature of 35°F is required for both transport and warehousing



803-685-5381



www.titanfarms.com



LORI ANNE PEACH PROCEDURES

- ✓ Store any back stock in cooler until one day prior to placing it on the sales floor. 35 degrees is optimal cooler storage temperature.
- ✓ Twenty-four hours before moving product to the shelf, transfer it to an ambient storage room for conditioning and shelf preparation.
- ✓ After 24 hours, neatly fill your display, making sure to rotate stock by placing newer product on the bottom and older product on top.
- ✓ Always keep peaches in both stages — chilled and conditioning — available in your back room.



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