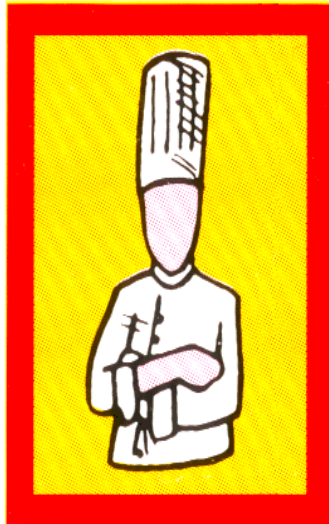


CFF RUNGIS SEASONAL CALENDAR

JULY 2008



FROM: 01-07-2008 to 31-07-2008

CFF Rungis - would like to suggest you their Seasonal Calendar which will bring you every month the list of the peak time for fresh fruits and vegetables from France. Moreover, CFF Rungis Log book will inform you about new suppliers and substitute products.

CFF RUNGIS Fruits and Vegetables Basket



The following Fruits and Vegetables are at their peak of their season in France.

I. Fresh Fruits:

Note that most of the stone Fruits in France are at their peak at the moment in term of ripeness, caliber and taste. (Peach, Nectarine, Apricots, cherries, Plums)

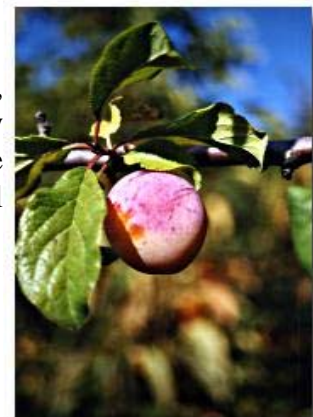
Brugnon / Nectarine



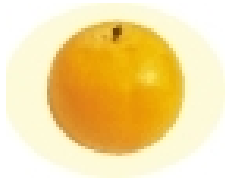
The brugnon is a cross breed between Peach and Plum with a very juicy firm flesh. One of the bestsellers in France during the summer, this product will be available throughout the summer until September.

Plum

We can recognize four main types of Plums in France, Questches, Mirabelles, Reine-Claude, Prunelles. This is particularly appreciated in tarts and is also used in the Agen region to make prunes (pruneaux). The plum season has started now and lasts until the end of September.



Mirabelle Plum:



Part of the Plum Family, the Mirabelle Plums size of a big cherry, has very strong fragrant with a sweet taste and firm flesh. This very refreshing product is especially harvest in Lorraine and Alsace region, which will be available at the end of July with a peak time in August until the end of September

Fresh Fig :

Overall we can distinguished around 250 varieties of fig trees, where in France includes 2 main types of fig. The White Fig (Marseillaise) rare items which has a very pale green skin with a very sweet red pulp. The Purple has a scarlet red pulp and a dark red skin. The end of the season will end in mid -September.



II. Vegetables:

Peas (“petits pois”) : Still a good month to last until the end of August , excellent price ,much more affordable, must be chosen with a smooth unlined shell with a bright colour, also can be tasted raw, it should have a sweet taste with a tender texture, but not floury .



Mange-Tout:



These are also known as snow peas and sugar peas (*Pisum sativum var. macrocarpon*). They are named meaning Mange-tout "eat all" in French because both the pods and peas can be eaten. Sometimes they are also called edible-podded peas. Only the ends should be trimmed and string removed. July is the ideal month to order snow peas it term of quality and taste .

Gherking (Cucumis sativus):

Same species as the cucumber, the gherking is nowadays eaten as a condiment, until the end of Septemeber



Fennel: This bulb is reaching its peak time and will be available until the end of October. The inner part of the plant, the heart, is the tenderest part. Several different varieties are cultivated with either green or white stalks and leaves that range from green (Vert d'Elne variety) to golden yellow in colour (Géant doré amélioré variety).

Beetroot:

Also called Red Carrot possed one of the highest sugar rate with carrot,celery, will last until the the end of september.

Tomatoes D'Antan :

France's traditional Tomatoes gives you a full rainbow of colour and flavour for a very short season until mid august, The crate consist of a large selection such as : the Coeur de Boeuf, Green Zebra , Rose de Berne, Noire de Crimé.



III. Mushroom:



Girolles: French Girolles are at the peak of their season, As you may have noticed there has been a considerable reduction of the price over the past couple of weeks, which should remain fairly low through till the end of July.

Tuber aestivum

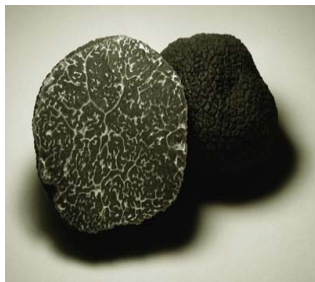


Fresh black summer truffles (*Tuber aestivum*) are in season from late-May through September.

We would like to reiterate the fact that the price of the Black summer truffle has continued to drop throughout the season so far and we feel it represents excellent value.

*******CFF RUNGIS RECOMENDS*******

Frozen Black Winter Truffles



As we all know, the seasonal period of the chilled Black Tuber *Melanosporum* is over which has finished with high prices due to bad weather. In order for you to not lack of that wonderful taste and sweet smell, CFF Rungis we would like to propose you 2 alternatives:

-Frozen Brushed First Choice Black Truffle Caliber : 10/20 gr condition in vacuum bags of 500 gr

-Frozen Slices First Choice Black Truffles: available in pot of 100 gr

End Of the season :

We are sad to say that WILD ASPARGUS as well as FRENCH ASPARAGUS have come to the end of their season and we won't be able to taste those little beauties until next year. However it is still possible to get imported asparagus from Holland, Germany and Peru. MILKFED LAMB FROM PYRENEES is sadly no longer available, but will be back in November.

CFF RUNGIS LOG BOOK

CFF RUNGIS is pleased to introduce you with a new range of smoked SALMON with hope to bring diversity and flexibility price range to your consumers. In the same spirit as the caviar, KAZAKH KAVIAR® produces a fine smoked salmon, captivating by its beauty, surprising and unique by its taste.

SMOKED SALMON by Kazakh Caviar brand

Please note that the whole wild range of salmon is farmed in UK (Scotland).

FINE SMOKED SALMON SLICES, Kazakh Caviar brand

Product description: « Salmo Salar » salmon fresh, traditionally smoked and drysalted, prepared with passion and rigor, hand sliced.

Packaging available: 2 – 4 – 8 slices 100 – 200 – 400 g per 6 units

Shelf life: 28 days under vacuum, kept between +0°C and +4°C (32°F-39°F)

Order notice: 3 to 5 days



FINE SMOKED SALMON FILET “MINI”, Kazakh Caviar brand

Product description: “Salmo Salar”, fresh salmon, traditionally smoked and salted. Filets are cut from the dorsal part of the salmon, the best part of the fish, perfectly balanced in taste.

Packaging available:Filet: 170 g per 6 or 12 units

Shelf life: 28 days under vacuum, kept between +0°C and +4°C (32°F-39°F)

Order notice: 3 to 5 days



FINE SMOKED SALMON FILET, Kazahh Caviar brand

Product description: « Salmo Salar » fresh salmon, traditionally smoked and salted. Filets are cut out from the dorsal part of the salmon, the best part of the fish, perfectly balanced in taste.

Packaging available :

Filet, original cut 450 g – 500 g per 6 or 12 units

Shelf life: 28 days under vacuum, kept between +0°C and +4°C (32°F-39°F)



FINE SMOKED SALMON SIDE, Kazahh Caviar brand

Product description: « Salmo Salar » fresh salmon, traditionally smoked and dry salted, prepared with passion and rigor.

Packaging available:

- Side sliced by hand 1.1 kg – 1.3 kg per 6 or 12 units
- Whole 1.1 kg – 1.3 kg per 6 or 12 units

Shelf life: 28 days under vacuum, kept between +0°C and +4°C (32°F-39°F)



Please note that all Cites certificates can be provided to comply with all exportations regulations and formalities.

Unfortunately all samples provided will not be free of charge.

LET YOUR CULINARY CREATIVITY FLOW !!!