

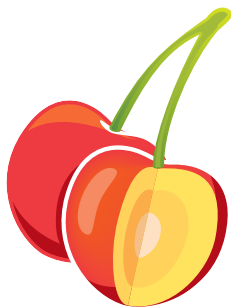
Orondo Ruby® Fact Sheet

A JUICY NEW DISCOVERY



In his family's Rainier cherry orchard in Washington State, 4th generation grower Marcus Griggs noticed one particular tree grew sweeter red-blushed cherries. Careful studies revealed this was a brand new varietal – a gift from Mother Nature!

The CHERRY LOVER'S CHERRY



Scarlet red-blushed skin. Golden flesh. Juicy-sweet layers of flavor. Balanced acidity. A wave of tartness that washes into irresistibly sweet flavor. Quite possibly the most deliciously complex cherry.

LIMITED AVAILABILITY

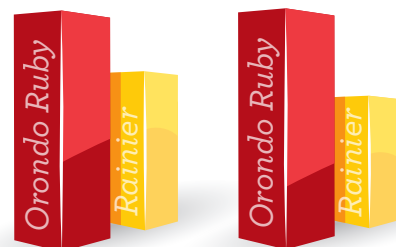


The Orondo Ruby is typically in stores for a few weeks starting around the beginning of July. Because the Orondo Ruby is grown exclusively in Washington State by the Griggs Family, there is a limited supply each summer.



MORE FLAVOR*

The higher acidity and sugar, the bigger the flavor.



HIGHER
SUGAR

HIGHER
ACIDITY

BETTER SHELF LIFE*

In a 28-day refrigerated storage test, the Orondo Ruby bested Bings and Rainiers in:

- FIRMER FRUIT
- FEWER BLEMISHES
- LESS SPLITTING

**Results of 2011-2013 research by C. Sater & E. Beers, WSU-TFREC*

Nature's

*Perfect
Cherry*