



SparCs To Chef

Rethinking The Food Potential

About SparCs

SparCs (scraps spelled backwards) is our innovative program that captures and utilizes fruit and vegetable peels, cores, tops, and trimmings from our Fresh Cuts processing facility. This successfully diverts perfectly edible, usable, and valuable food products from going to landfill. SparCs products are great for juicing, making broths, soups, and sauces, or adding to baked goods.

SparCs To Chef Products



SPRCCE1



SPRCCE2



SPRCCARI



SCRCAR



SCRON



SCRON5



SPRCPI1



SCRROM



SPRCTO1

SPRCCE1	SparCs Celery Tops	2 X 10 LB
SPRCCE2	SparCs Celery Bottoms	2 X 10 LB
SPRCCARI	SparCs Carrot Pieces	2 X 10 LB
SCRCAR	Carrot Ribbon	10 LB
SCRON	Onion Scraps	2 X 5 LB
SCRON5	Red Onion Scraps	2 x 5 LB
SPRCPI1	SparCs Pineapple Cores	20 LB
SCRROM	Romaine Core/Leave	2 X 5 LB
SPRCTO1	SparCs Tomato Tops/Bottoms	20 LB

WANT MORE?

For any questions, please email your sales representative or the sustainability team at sustainability@baldorfood.com
baldorfood.com/SparCs