

## Here's what your colleagues have to say:

*"Since 1998, we've used Garden Hearts® hearts of romaine exclusively in our Carrabba's restaurants from Long Island to Las Vegas. Consistent quality is always important, but with close to 200 units, it's crucial. We count on the consistently pristine quality of Garden Hearts® every day."*

**Kathleen Packard**  
Produce Category Manager  
Outback Steakhouse, Inc., Tampa, Florida

*"At The Sardine Factory, it's no secret that we're demanding when it comes to quality. Garden Hearts® hearts of romaine never disappoints! Because the product requires very little labor in prep and has virtually no waste, we save money too. It's a product I recommend highly to my colleagues."*

**Bert Cutino, CEC, AAC**  
Chief Operating Officer  
The Sardine Factory, Monterey, California

*"We've been using nothing but Garden Hearts® for the last 10 years! Absolutely no substitutes will do!"*

**John Sola**  
Executive Chef & Sr. VP of Culinary  
Grill Concepts, Inc., Los Angeles, California

*"At Pebble Beach Resorts, only Garden Hearts® hearts of romaine meet our standards; we don't use any other romaine in our restaurants. Hands down, Garden Hearts® from Boggiatto Produce, consistently represent the best value available."*

**Beat Giger, CEC, AAC**  
Corporate Chef & Director  
of Special Events  
Pebble Beach Resorts  
Pebble Beach, California

## Specifications:



### Jumbos

- Carton count: 48 Jumbo Hearts
- Carton dimensions: 19.5 x 16 x 10 inches
- Weight: 22-25 lbs.
- Carton cube: 1.81 c.f.
- Pallet count: 54 cartons
- Jumbo Hearts have a good blend of both green and creamy-white leaves.
- Jumbos measure about 9 to 12 inches long and about 3-1/2 inches in diameter.



### Petites

- Carton count: 48 Petite Hearts
- Carton dimensions: 19.5 x 16 x 6 inches
- Weight: 12-15 lbs.
- Carton cube: 1.08 c.f.
- Pallet count: 84 cartons
- Petites have more of the creamy-white leaves.
- Petites measure about 8 to 10 inches long and about 2-3/4 inches in diameter.



*Boggiatto*  
PRODUCE, INC.



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Boggiatto Produce introduced Garden Hearts® hearts of romaine to the foodservice industry in 1992. The sole packer and shipper of the award-winning Garden Hearts® label, we apply special proprietary techniques to produce an authentic, solid heart of romaine that outperforms regular romaine on every level.

Romaine hearts are the young, sweet and tender, inner leaves of the romaine plant that provide superior body and crunch. While other products may call themselves hearts of romaine, when it comes to quality and consistency chefs count on, Garden Hearts® stands alone.



## Why buy Garden Hearts® rather than conventional romaine?

**Higher Yield** Research shows that Garden Hearts® hearts of romaine typically yield 90-95% useable product as compared to a 50-75% yield for conventional romaine. That also means less kitchen waste and disposal cost.

**Less Prep** Kitchen tests have found Garden Hearts® hearts of romaine can be cleaned and prepped in 15 minutes or less. On the other hand, it can take 60 minutes or more to wash, sort, and pare down a carton of conventional romaine to good, usable leaves. With labor costs rising all the time, that's money in your pocket.

**Cleaner Product** Because Garden Hearts® hearts of romaine are the inner leaves of the romaine plant, they're considerably cleaner than conventional romaine. Simply cut off the base and rinse. It's that easy!

**Longer Shelf Life** Because Garden Hearts® hearts of romaine are the youngest, inner part of the plant, they naturally live longer which translates to significantly longer shelf life.

**Compact Storage** Although it contains double the head count, the carton is 30% smaller than a carton of conventional romaine, freeing up valuable refrigerator space.

**Lower Cost** Due to dramatically increased yield and reduced labor, the net cost is actually less than conventional romaine, despite any initial price differential.

**Optimize Your Bottom Line** Rarely in business is there an opportunity to reduce cost and increase quality at the same time. With Garden Hearts® hearts of romaine, your customers get only the best – the true and tender heart! And you can take the savings to the bank!

## Where do you buy Garden Hearts® hearts of romaine?

**Foodservice Professionals** Order through your regular produce distributor. If your distributor doesn't carry our products, call us at 831.424.4864 and we'll help direct you or your distributor to a local source.

**Distributors** You can get Garden Hearts® hearts of romaine direct from our facility in Salinas, California or seasonally from Brawley, California. Call our sales department at 831.424.4864 to arrange for shipping. Remember, there is only one Garden Hearts® hearts of romaine. Ask for it by name.



For recipes and more information about our products and company, please visit

[www.boggiatto.com](http://www.boggiatto.com)