

Cherry Best Practices

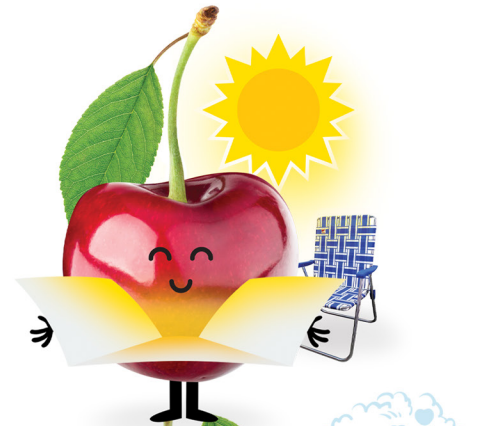


Stemilt Cherries are #1

Stemilt knows cherries, which is why we value the cold chain and our vast network of hydrocooling methods. Our commitment to the cold chains is the point of differentiation with our World Famous cherries as it allows us to put shelf life into the hands of the consumer.

01. Time to Reflect

Reflective ground fabric lays underneath cherry rows (especially Rainier and Skylar Rae®) to increase sunlight absorption and enhance colors of mature fruit



02. Early Riser

Cherry harvest starts at sunrise so cherry temperatures remain low from the night before



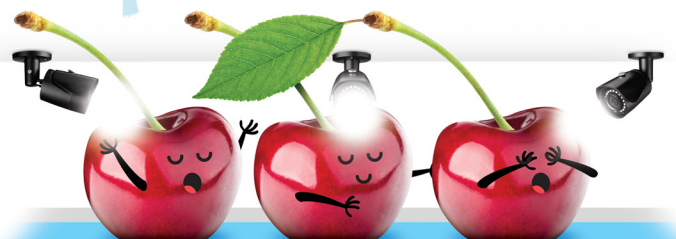
03. Hop in the Hydrocooler

Full cherry bins are covered with a wet cloth and transported to the nearest mobile hydrocoolers to keep the cherries cool. Before heading to our warehouse to get packed and shipped, we cool our cherries to a chilly 34 degrees Fahrenheit to ensure optimum shipping freshness.



04. Lights, Camera, Action

Every World Famous cherry is packed on optical lines that use high-speed cameras and computer software to size and sort cherries with high accuracy rates

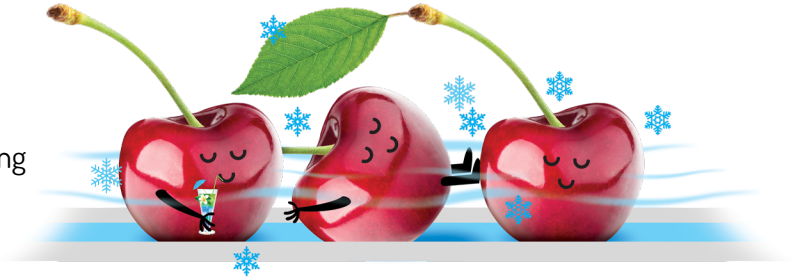


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05. It's Ultimate

Our Ultimate Cherry Line and other optical cherry lines in have in-line cooling technology to bring cherries to optimal shipping temperatures. They have automated packing capabilities for clamshells and topseals to decrease hand-to-fruit contact.



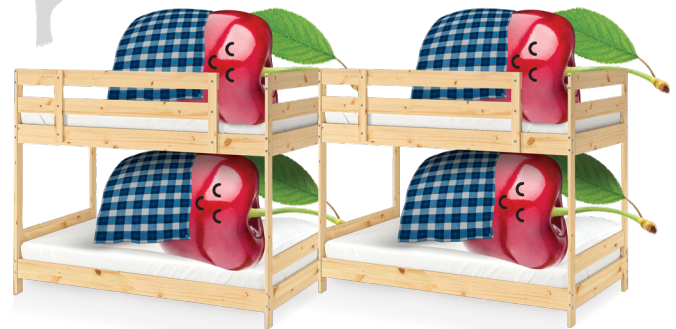
06. Hello, Fresh Cube

Our Fresh Cube Distribution Center uses jet-powered fans to cool cherries to 34 degrees Fahrenheit. These fans make sure cool air is evenly distributed through the pallets of cherries before they are loaded and shipped



07. The Right Set Up

If cherries aren't shipped immediately after getting packed, pallets are stored at optimum temperatures to maintain quality, freshness, and flavor



08. The Results

A delightful eating experience all summer long

