



World's Best Tasting Sliced Apple *Stays Orchard-Fresh Longer*



PRODUCT PORTFOLIO

Worth Every Bite

A collection of sliced apple wedges, some whole and some cut into smaller pieces, scattered across the upper right and middle sections of the page.

Nonbrowning Arctic® apples are the only apples that are specially-developed to be the ultimate sliced apple, capable of staying as fresh looking and tasting as fresh-picked fruit. Not just for hours, but for days. Every bite is the perfect combination of flavor and value.

Available in three popular varieties...

Golden Delicious

Fuji

Granny Smith





A Cut Above

Customers buy with their eyes. That's why Arctic offers a wide range of attractive, flexible cuts — and the ability to customize cuts to your specifications.

With Arctic apples, there's no need to let equipment or labor challenges stifle your creativity. Let us help you create the perfect product to match your menu and your imagination.



SLICES

The cut that started it all — popular as a side, a sandwich topper, or in fruit cups.



DICED

Great for salads, juices, pies and crumbles, and as an integrated ingredient in entrees.



CUSTOM

Have an idea? Let's work together to bring it to life. Contact us for details.

The Best Sliced Apple — From Us to You

Arctic apples are bred, grown, and processed by Okanagan Specialty Fruits®, vertically-integrated producers of novel tree fruits. For Arctic customers, this focus means every ounce of our attention goes towards creating the best possible sliced apple at every step in the process.

The Arctic Difference



With the help of bioengineering, we use the apple's own genes to "turn off" the enzyme that makes apples brown when cut.



Get orchard-fresh flavor and texture with an extended shelf life of 28 days.



Available in multiple cuts to reduce labor & boost creativity.

DEVELOPMENT

Creating the ultimate sliced apples starts with better genetics

STATE OF THE ART GROWING

All apples are only as good as the trees and growing practices that produce them

PROCESSING

Arctic's customized slicing technology means better quality and control

MARKETING

We work closely with customers to create sliced apple programs that deliver real ROI



Neal & Louisa Carter

Fresh From the Start

More than 25 years ago, an apple growing family from the Okanagan Valley in British Columbia became obsessed with growing the perfect slicing apple.

Neal and Louisa Carter loved the taste, nutrition, and tradition of fresh apples but struggled knowing that those same apples were a significant source of food waste, with 40% of the annual harvested crop finding its way into wastebaskets. Often, these wasted apples are perfectly fine — they just cosmetically brown when bruised or sliced.

The Carters set out to change that by creating the world's first truly nonbrowning apple. Their team developed the genetics that would allow their apples to stay orchard-fresh for up to 28 days — 33% longer than other pre-sliced apples — and hold up to the rigors of the supply chain from harvest to table.

Today, Arctic apples are gaining popularity among chefs and consumers alike for their adaptability in menuing and their practicality in getting both kids and adults eating more (and wasting less) fruit.

Grown in the USA

Every Arctic apple is grown in Washington State, U.S.A., in our own orchards.



Nonbrowning Arctic Apples — A Sustainable Solution

MINIMIZE FOOD WASTE

Arctic apples: Your Solution to Food Waste! Our slices stay fresh and vibrant, reducing the amount of unused fruit. No more half eaten apples.



CUT TRANSPORTATION COSTS

With fresh cut Arctic apples, you receive only the consumable parts of the apple, cutting freight weight by up to 30% and thereby reducing greenhouse gas emissions.



LOCAL PRODUCTION FOR EFFICIENCY

OSF's cutting-edge storage and production facility is strategically located near our Arctic apple orchards, minimizing transportation distances and maximizing efficiency.





STATE-OF-THE-ART ORCHARDS

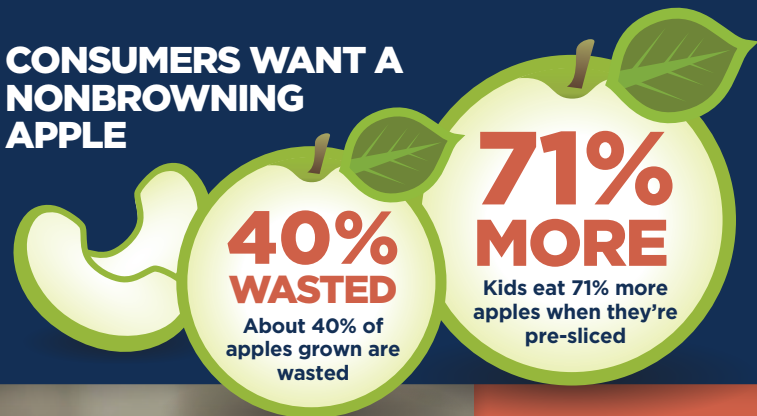
Our Arctic apple orchards utilize advanced technology to precisely manage tree needs, minimizing water and fertilizer usage while maximizing yield.



CONSERVATION OF RESOURCES

Arctic apple slices eliminate the need for special anti-browning treatments, saving both money and time in food preparation.

CONSUMERS WANT A NONBROWNING APPLE



Fresh-Picked Flavor

As popular as Arctic apples are with consumers, they're an even bigger hit with culinary professionals. Fuel your creativity. Expand your menu offerings. Quickly and easily add eye appeal and value.

Arctic apples offer endless ways to experiment without hassle — all while reducing expensive waste. They stay fresh for an astounding 28 days, making it easy to get the most out of every order.

Pre-sliced apples save precious space and endless worker hours because they require no prep at all. Simply open a bag and use as you would a freshly sliced apple. No mess, no special equipment, no knife work — and better flavor.



87%

believe apples
make a dish
more appealing*

*2022 Arctic Patron Survey



UP CLOSE:

SALES THAT ARE ANYTHING BUT CASUAL

For operators of fast casual and quick-service restaurants, customer demand for healthy options continues to grow. The trick is to find practical ways to add fresh, good-for-you options that work for the realities of today's kitchens and consumer preferences.

Arctic apples deliver on both.

But don't take our word for it. Here's what operators have to say:

"... crunchy, sweet, and fresh. Delicious in yogurt, fruit salads, and toppings."

"These are perfect for right now with the labor shortage. I'll take any shortcuts I can."

"Easier for sorting through different measurements per serving."



Add a Bite of Freshness

Add them to charcuterie
or cheese plates

Toss into fresh salads

Drizzle with olive oil and roast
with winter vegetables

Create candy-coated
apples, changing flavors
with the seasons

Layer on crostini
or other hors d'oeuvres

Pair with dipping sauces

Garnish or invent creative cocktails

Mix into coleslaw for a
hint of sweetness
(and a signature menu item)

No More Half Eaten Apples*

Foodservice in an educational environment presents a unique set of challenges and opportunities. Between USDA regulations, dietary restrictions, and picky eaters, creativity and flexibility can go a long way to keeping customers — and your staff — happy.

Arctic apples make running a K-12 or C&U kitchen simpler. Our convenient pre-sliced or diced fruit reduces labor and waste. And the easy to store and handle packaging makes it effortless for students to get the nutrition they need.

Because apples are America's favorite fruit, Arctic apples can expand and diversify your menu for breakfast, snacks, or lunch with no complicated ordering process.

*Arctic apples are an approved DoD product.



96%

agree apples
make a dish
healthier*

*2022 Arctic Patron Survey



UP CLOSE:

KIDS ♥ SLICED APPLES

A study by the American Journal of Preventive Medicine confirmed what most parents already know: kids eat more apples when they're sliced.

The study showed that apple sales increased by an average of 61% in schools where the fruit was sliced.

The obvious benefit of this is that sliced apples are one of the easiest ways to get students to consume their five-a-day. Plus, sliced apples can contribute to less plate waste and greater sustainability in your meal program.



"I just wanted you to know how happy I am with your box of apples... in a world where so much is lacking, I was very pleased with your product and packaging! Awesome job and thanks for the great made-in-the-U.S.A. product!"

— Texas Cafeteria Professional



2 oz. packaging = half cup serving

Fresh Slices = Fresh Opportunities

As an ingredient in prepared foods, deli dishes, and more, Arctic apples make dollars and sense.

Because Arctic apples stay fresh and resist browning, they last longer in storage, on the line, and in transport. This makes both menu planning and ordering simpler than almost all other fresh produce. No need to adjust your workflow. No need for specialized storage. And no need for out-of-cycle ordering.

Being pre-sliced and ready-to-use means there's no need to train employees or go through additional HACCP protocols. No hassle, no mess. Just reliably fresh taste that will reduce your overall price per serving — order after order, time after time.



89%

agree apples
make a dish
taste better*

*2022 Arctic Patron Survey



UP CLOSE:

OPENING DOORS FOR REGIONAL DISTRIBUTORS

Distributors are always looking to deliver extra value for their customers. Here's how one regional player used Arctic apples to expand their business in K-12:

When introduced to Arctic apples, the company immediately saw an opportunity to expand its business in the education space. Over the ensuing months, the distributors used this new product as an opportunity to set new meetings and grow their share of wallet in the category.

K-12 and colleges loved the versatility, no prep, and longer shelf life of the product.



VERSATILITY gives menu planners the ability to add a healthy side dish, enhance the salad bar, or develop easy-to-make specials with high-perceived value.

EASY PREP means less knife work and waste, removing bottlenecks that often prevent offering fresh produce on a significant scale.

EXTENDED SHELF LIFE allows distributors to offer all of this without changing their ordering schedule or workflow.

The result? The distributor was able to grow both its relationships and its sales.



20 oz. packaging



40 oz. packaging



Make Your Grab 'n Go Grabbed 'n Gone

Whether private labeled or in Arctic's dynamic retail packaging, adding fresh apple slices to your retail offerings can enhance both your brand and bottomline.

They're the perfect grab 'n go snack for any demographic — sweet enough to be a treat for kids or adults, but with the nutrition, fiber, and prebiotics that other snacks typically don't have.



**60% REDUCTION
IN SHRINK**

UP CLOSE:

C-STORE BOOSTS SALES AND BRAND

Arctic apple slices not only solved a regional C-store chain's shrink problem that had plagued their past attempts at selling fresh produce, it created new opportunities to show off the brand's dedication to healthy snacking.

Why even bother featuring fresh produce in a C-store? For one U.S. chain, the answer was multifaceted:

- Fruit cups deliver **high** margins and **high** turn with **high** repeat purchasing
- Fresh fruit enhances the brand by reinforcing their commitment to their customers' health
- Produce options attract higher-income customers who pair their purchases with additional snacks and beverages

While the benefits are big, executing can be challenging. But this chain found a solution: Arctic Granny slices paired with a pre-made caramel dip. With a notably longer shelf life, the apples were capable of staying fresh for up to 28 days.

Fortunately, the apples and caramel didn't stick around that long.

Arctic apples' tremendous eye appeal and flavor had the dip cups flying off the shelf. This led to a 60% reduction in shrink, a brand-affirming consumer experience, and happy customers.



HOW PATRONS VIEW APPLES

Apples (and dishes that include them) are viewed as healthier and more appealing

97% of patrons agree
"apples make a dish
more appealing"

96% "apples make a dish
healthier"

71% "the health benefits of
apples encourage me to
order dishes with them"

Only **3.8%** say "apples are boring"

Source: 2022 Arctic Patron Study



Magic in Every Sip



Nestled somewhere between Utopia & Washington State...lies an orchard that bubbles with possibilities.

Our Endless Orchard Hard-Pressed Cider is made from 137% magical, orchard-fresh apples. Each so perfect, so pure, they glitter on the trees of our endless orchard. THE Endless Orchard. Prepare your tastebuds for a mystical tour through unforgettable flavors created by our orchard-fresh apples. Hard-pressed cider so effervescently sweet and soft, it's hard to believe it's hard.



"There's something about the way our fruit comes to life in the hands of our cider maker that creates a clean, bright, and Champagne-esque experience."

- Neal Carter, CEO



An Appletastic Utopia

Made from our nonbrowning Arctic apples, our cider offers a crystal-clear drink that's as refreshing as it is distinctive. The cider promises a champagne-esque experience in every sip, setting Endless Orchard Hard-Pressed Cider apart from any other on the market.



Available Flavors



Made exclusively from Arctic apples grown in our orchards in Washington State.

Learn more about our ciders at eocider.com.

SKU REFERENCE GUIDE

Ask us about custom cuts and packs!



Slices

SLICES

| ITEM | PACK | CASES/PALLET |
|--|------|--------------|
| 2 oz. Bag Arctic® Golden Fresh Slices | 100 | 90 |
| 2 oz. Bag Arctic® Granny Fresh Slices | 100 | 90 |
| 2 oz. Bag Arctic® Fuji Fresh Slices | 100 | 90 |
| 20 oz. Bag Arctic® Golden Fresh Slices | 12 | 90 |
| 20 oz. Bag Arctic® Granny Fresh Slices | 12 | 90 |
| 20 oz. Bag Arctic® Fuji Fresh Slices | 12 | 90 |
| 40 oz. Bag Arctic® Golden Fresh Slices | 4 | 100 |
| 40 oz. Bag Arctic® Granny Fresh Slices | 4 | 100 |
| 40 oz. Bag Arctic® Fuji Fresh Slices | 4 | 100 |





1/2" Diced



3/4" Diced

| | ITEM | PACK | CASES/PALLET |
|------------|--|------|--------------|
| 1/2" DICED | 20 oz. Bag Arctic® Golden Fresh Slices 1/2" Diced | 12 | 90 |
| | 20 oz. Bag Arctic® Granny Fresh Slices 1/2" Diced | 12 | 90 |
| | 20 oz. Bag Arctic® Fuji Fresh Slices 1/2" Diced | 12 | 90 |
| | 40 oz. Bag Arctic® Golden Fresh Slices 1/2" Diced | 4 | 100 |
| | 40 oz. Bag Arctic® Granny Fresh Slices 1/2" Diced | 4 | 100 |
| | 40 oz. Bag Arctic® Fuji Fresh Slices 1/2" Diced | 4 | 100 |
| 3/4" DICED | 20 oz. Bag Arctic® Golden Fresh Slices 3/4" Diced | 12 | 90 |
| | 20 oz. Bag Arctic® Granny Fresh Slices 3/4" Diced | 12 | 90 |
| | 20 oz. Bag Arctic® Fuji Fresh Slices 3/4" Diced | 12 | 90 |
| | 40 oz. Bag Arctic® Golden Fresh Slices 3/4" Diced | 4 | 100 |
| | 40 oz. Bag Arctic® Granny Fresh Slices 3/4" Diced | 4 | 100 |
| | 40 oz. Bag Arctic® Fuji Fresh Slices 3/4" Diced | 4 | 100 |
| * | Peeled Sliced Apples available in 40 oz bags; Arctic Golden and Arctic Granny varieties. | | |



ABOUT OKANAGAN SPECIALTY FRUITS & ARCTIC APPLES

Okanagan Specialty Fruits (OSF) is a vertically integrated company specializing in the development, growing, processing, and marketing of novel tree fruit varieties developed through bioengineering. Based in Summerland, British Columbia, Canada, OSF was founded in 1996 and acquired by an affiliate of US based Third Security, LLC in 2020. OSF's flagship product is its Arctic apple varieties. Arctic apples provide a sustainable solution to less food waste and improved apple consumption. For consumer information, visit www.arcticapples.com; for company information and partnership opportunities, visit www.okspecialtyfruits.com.

Try Them For Yourself

Contact us today
for more menuing ideas,
product specifications,
or a **FREE SAMPLE KIT**.