

## Serving Tips:



**Fill it!** Remove the cap and scoop out the center to create a bowl. Fill with favorite salad ingredients, a chilled soup or even a hot entrée.

**Build it!** Remove the stem, core like conventional head lettuce and slice off the cap so it sits level on the plate. Insert vegetables in a vertical bouquet to create an architectural delight.

**Slice it!** Slice horizontally into rosettes and arrange in a bowl with other vegetables for an eye-catching version of the traditional tossed salad.

**Wrap it!** Use individual leaves as perfect, bite-sized wraps for appetizers and small plate favorites.

**Wedge it!** Cut into baby wedges and arrange on the plate, pairing each wedge with a different ingredient or dressing.

Let your culinary creativity take flight!



## Specifications:

(Cardboard carton with plastic liner)

### Iceberg Babies

Pack: 40 count

Weight: 16-18 pounds

Carton Dimensions: 19.5 x 16 x 7.0 inches

Pallet Count: 84

Label: Garden Hearts® Iceberg Babies™

### Handling

Handle similarly to conventional iceberg.

Uncut, whole heads retain nutrients best.

Surface water from washing encourages bacterial growth, so this should be done just prior to use.

### Storage

Keep refrigerated at 34 to 36 degrees Fahrenheit.

Maintain 90 to 100% relative humidity.

Shelf life is 14-21 days.



*Boggiatto*  
PRODUCE, INC.



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## The Size Makes It Sizzle!

Heads will turn when kitchen doors open and Garden Hearts® Iceberg Babies™ make their entrance into restaurant dining rooms across America! A traditional favorite – once the centerpiece of every salad – iceberg gave up ground in recent years to romaine and leaf lettuces. Let's face it – iceberg just wasn't cool!

At Boggiatto Produce, we've changed all that – it's a brand new day for iceberg with Iceberg Babies™. These diminutive gems are smaller than a softball, but pack the punch of a major league grand slam.



## What makes Iceberg Babies™ cool?

**Size** The Wow! Factor that will delight your guests.

**Texture** Incomparable texture and refreshingly crisp crunch that can only be iceberg!

**Taste** Sweeter and more flavorful than conventional iceberg to compliment the most adventurous flavor combinations.

**Versatility** Eye-catching, single-serving size inspires culinary creativity.

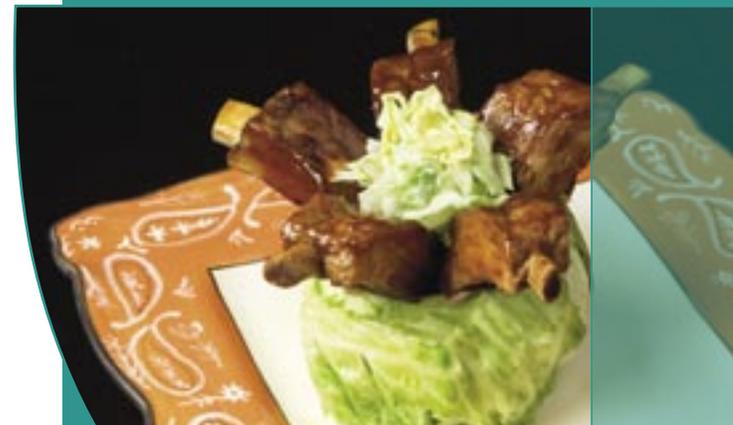
**Healthy** High in vitamin A, a good source of folate, and the best vegetable source of vitamin K, which promotes bone health.

## The Iceberg Babies™ Difference

Grown with proprietary seed and techniques in the rich, fertile valleys of California, Garden Hearts® Iceberg Babies™ are carefully nurtured and cultivated to produce a moderately dense head that's a little smaller than a softball. Sweeter and more flavorful than conventional iceberg, yet with the same incredible crunch and texture, it's as easy to prepare as it is appealing.



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



Where do you buy Garden Hearts® Iceberg Babies™?

**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® Iceberg Babies™ 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, Garden Hearts® Iceberg Babies™ are only available from Boggiatto Produce. Ask for them by name.

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