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**MELON  
CATALOG**





# MELON

# HOT TIPS



## 1. Wash your melons!

- Bacteria can collect on the surface more than other melons due to the texture. If the melon is not correctly washed, you can pull the bacteria through into the meat of the melon when cutting.



## 2. Storage

- Store whole melons away from other fruits and vegetables, as they can emit ethylene gas that can cause other produce to spoil more quickly.



## 3. Freezing

- If you want to freeze melon, cut it into chunks or balls and place them on a baking sheet in the freezer. Once frozen, transfer the melon pieces to a freezer-safe container or bag. Frozen melon can be stored for up to 6 months.

**Check the stem:** The stem end of the melon should be slightly indented and slightly soft to the touch. If it's hard and green, the melon is likely not ripe yet.

**Smell it:** A ripe melon should have a pleasant aroma. For example, a ripe cantaloupe should have a sweet, slightly musky scent.

**Choose a heavier melon:** A ripe melon will be heavy for its size, indicating that it has a high water content.

**Check the texture:** A ripe melon should feel firm, but not too hard or too soft. Gently press the ends of the melon and it should give slightly.









# MELON PEAK AVAILABILITY



























































































MEXICO

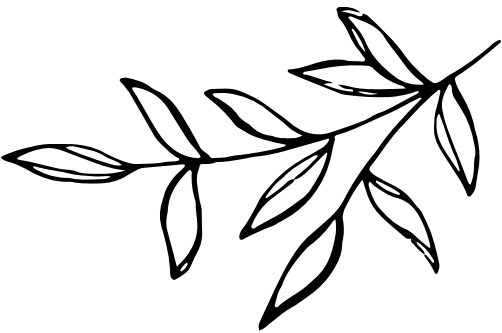
OFFSHORE

DOMESTIC

NW GROWN

Unavailable

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC						
Midnight Watermelon																		
Orange Honeydew																		
Santa Claus																		
Tuscan Cantaloupe																		
Yellow Watermelon																		





# Canary

23922, 23962 (OG), 5/6CT

Sweet, mild flavor that's often described as a cross between a cantaloupe and a honeydew melon.



# Charentais

23963 (OG), 20#

- Fresh style muskmelon when ripe has a deep orange flesh with butterscotch flavor.
- Widely regarded as the most delicious melon in the world.
- Small in size, typically weighing between 2 and 3 pounds.
- Intense flavor and aroma.



# Dino

32012 5/6CT

- Known for its sweetness and flavor reminiscent of pear, and similar to honeydew.
- Slightly smaller than a cantaloupe with ivory skin and streaks of green.
- The rind/skin is edible, unlike most melons.



# Galia

23928 5/6CT  
25974 9/12CT

- Similar in appearance to a cantaloupe, but has a more golden-yellow hue and distinctive aroma.
- It's flavor is a blend of sweetness and tartness that is quite different from other melons.
- The flesh is juicy and fragrant, with notes of banana, pineapple, and citrus.



# Golden Hami

25813 5/6CT

25718 (OG)

- The flesh is juicy and sweet, with a delicate and slightly floral flavor that has hints of pear and honey.
- It's flavor profile is not as strong as other melons but it's texture is crisp and slightly crunchy, almost like that of an apple.



# Golden Honeydew

21493 7/8CT

Golden honeydew has a sweeter, milder flavor compared to green honeydew. It is also said to have a slightly tangy, tropical flavor with notes of pear and honey.

# Green Honeydew

21492 5/6CT

- Green Honeydew is juicy, sweet, with a slightly tangy flavor.
- It is denser and firmer than other melons, with a crisp texture similar to a cucumber.
- The seeds are edible, unlike the seeds of other melons which are usually discarded.



# Heirloom Cantaloupe

24216 8/9CT

- Heirloom cantaloupe is grown from seeds that have been passed down through generations of farmers and gardeners. These seeds are carefully preserved and selected for their unique flavor, texture, and appearance.
- Often have more complex and intense flavor than commercially grown cantaloupes.



# Lemon Drop

25704 6CT

- The Lemon Drop is a cross between a cantaloupe and a honeydew melon and is named after its distinctive lemon-like flavor and aroma.
- Its versatile: the sweet and tangy flavor of the melon pairs well with both sweet and savory ingredients.



# MAG.nificent

25202 9CT  
25688 12CT

- Del Monte®'s MAG.nificent melon is a sweeter, more succulent cantaloupe.
- More fruit, less seeds and higher in Vitamin A.
- Consistent flavor with a longer shelf life.

# Midnight Watermelon

24794 4/5CT

The Midnight watermelon is known for its unique dark green rind and sweet flavor.



# Orange Honeydew

25810 5/6CT

Orange honeydew has a sweeter flavor compared to green honeydew. It is also said to have a more intense flavor profile with notes of apricot, citrus, and honey.



# Santa Claus (Piel de Sapo)

24794 4/5CT

Santa Claus melon has a mild, sweet flavor that is often compared to a blend of honeydew and cantaloupe. It has a juicy and tender flesh that is usually white to light green in color.



# Tuscan Cantaloupe

25692 8/9CT

Tuscan cantaloupe is known for its distinctive sweetness and floral notes that are often described as "perfumed".



# Yellow Watermelon

30991 4/5CT

Yellow watermelons are typically smaller in size and have a slightly sweeter taste with notes of honey and tropical fruit. The yellow flesh is caused by beta-carotene, which is also found in carrots and sweet potatoes.





# Cantaloupe Gazpacho



## Ingredients:

- 1 Cantaloupe, peeled and seeded
- 1 large heirloom tomato, cored and diced
- 1 small cucumber, peeled and diced
- 2 shallots, diced
- 1 red bell pepper, cored and diced
- 2 garlic cloves, minced
- 1/4 cup extra-virgin olive oil
- 3 tablespoons sherry vinegar
- 1 bunch mint, leaves chopped
- 2 tablespoons salt
- 1 tablespoon pepper



## Preparation:

- 1) In a blender or food processor, puree the cantaloupe until smooth.
- 2) Add the tomato, cucumber, shallot, bell pepper, and garlic to the blender and puree until the mixture is well combined but still slightly chunky.
- 3) Add the olive oil, sherry vinegar, salt, and pepper to the blender and blend until everything is fully combined.
- 4) Chill the gazpacho in the refrigerator for at least 1 hour or until ready to serve.

Optional garnish: crisped prosciutto, roasted hazelnuts, crumbled goat cheese



**Serves 4**



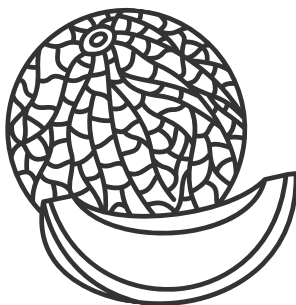
**25 Minutes**



# Summer Melon Ceviche

## Ingredients:

- 3 cups melon (watermelon, cantaloupe, or honeydew), small diced
- 1 small red onion, finely diced
- 1 small jalapeño, seeded and minced
- 1 bunch cilantro, chopped
- 2 limes, juiced
- 2 teaspoon salt



## Preparation:

- 1) In a large mixing bowl, combine the diced melon, red onion, jalapeño, lime juice, cilantro, and salt.
- 2) Refrigerate for at least 30 minutes before serving to allow flavors to meld. Eat with tortilla chips!



**Serves 4**



**15 Minutes**







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