



# COLORADO

It's our nature.

World-Class  
Produce





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## It's our nature.

Like the majestic mountains that define us, Colorado has several unique features that set us apart from other states, allowing us to grow the very best produce in the United States:

**Water** - We are a headwaters state. The majority of our water originates from mountainous peaks that can rise above 14,000 feet, flowing down the Continental Divide into our agriculture sustaining rivers, like the Colorado, Rio Grande, South Platte, and Arkansas. At the source, water is freshest and purest, and this creates great produce.

**Altitude** - We are known as the "Mile High State". Our higher altitude provides greater and brighter ultraviolet light intensity, which increases growth and ripening.

**Sunshine** - Colorado is famous for its blue skies and more than 300 sunny days each year. Abundant sunshine allows our crops to attain optimal sugar and sweetness levels.

**Temperature** - We have the perfect temperature variance for growing quality produce. Our warm days and cool nights work together synergistically to condense crop sugars. That means sweeter and better tasting produce. Plus, our higher altitude and colder winters result in fewer pest and plant diseases.

**Location** - Colorado is centrally located and close to major U.S. and export markets. That means faster, time-sensitive transportation and greater savings on freight costs. The benefit for you is more competitive pricing and higher profit margins.

**Food Safety** - The Colorado Department of Agriculture, in partnership with the U.S. Department of Agriculture (USDA), cooperates with growers to verify the implementation of Good Agricultural Practices (GAP) and Good Handling Practices (GHP). These audits provide assurances to retailers and food service operators that growers and shippers are conforming to the highest standards for promoting food safety.





# Cantaloupe and Melon



Rocky Ford, located on the eastern plains of Colorado's Arkansas Valley, is a special place where blazing hot days and crisp, cool nights lock in the sweet, juicy taste of summer. Is it the altitude, nutrient-packed clay soils, or snowmelt irrigation that makes the world-famous Rocky Ford melons the standard to which all others aspire?

Our growers have been raising cantaloupe and other melons in the Arkansas Valley for generations - since 1887. In 2011, we formed the Rocky Ford Growers Association to strengthen and protect the reputation of these world famous melons.

Rocky Ford Cantaloupe™ has always maintained a **perfect safety record**. When you see the Rocky Ford Growers Association label, you know our cantaloupe, watermelon, and honeydew have been grown and packaged following stringent safety procedures.

### Products:

- Cantaloupe
- Honeydew (including minidoos™)
- Watermelon (seedless and seeded)
- Pumpkins

**Harvest and Shipping:** July - October

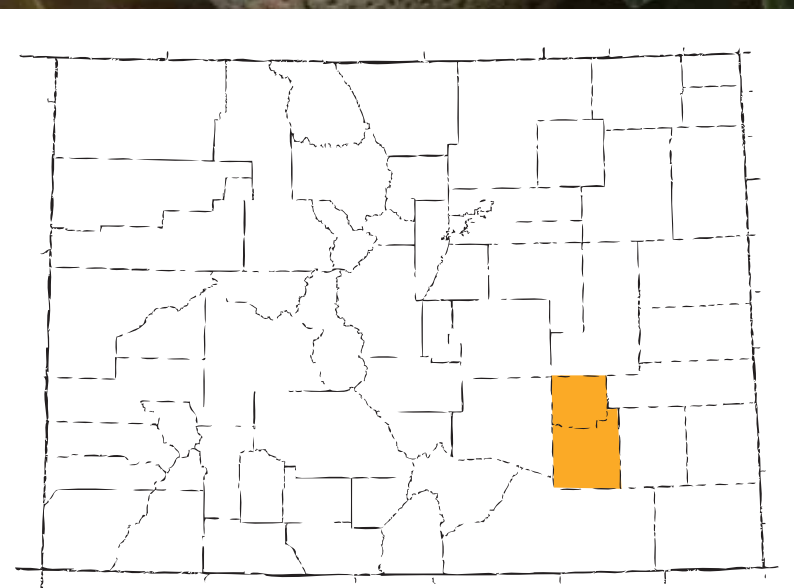


### Rocky Ford Growers Association

22161 CR CC  
 Rocky Ford, CO 81067  
 Phone: (719) 469-7614  
 Fax: (719) 254-3537  
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### Michael Hirakata

President  
[mhirakata@yahoo.com](mailto:mhirakata@yahoo.com)



Counties:  
Otero  
Crowley







# Carrots



Carrots from Colorado are unique. That's because our Rocky Mountain climate is better suited for fuller ripening, color and flavor potential. Simply put, our temperature variance of warm days followed by cool nights enables the natural sugars in the carrots to condense, improving sugar content. The result is a better tasting carrot. There are two major producers of carrots (both conventional and organic) in Colorado in addition to some contract growers.

**Harvest:** September  
**Shipping:** September - March

**Jordan Hungenberg**  
Food Safety Manager & Sales  
jordan@hungenbergproduce.com

### Conventional Carrots

Hungenberg Produce is a family-owned company. Since 1908 they have been growing some of the best carrots in the United States. Currently, they farm approximately 1,000 acres. Hungenberg offers exceptional customer service, competitive pricing and superior quality.

### Organic Carrots

Southern Colorado Farms, founded in 1977, grows organic carrots from the San Luis Valley in Colorado. Currently, they farm approximately 170 acres.

### Southern Colorado Farms

402 N. Interocean Ave.  
Holyoke CO, 80734  
Phone: (970) 854-3702  
Fax: (970) 854-3707  
www.jvsmithcompanies.com

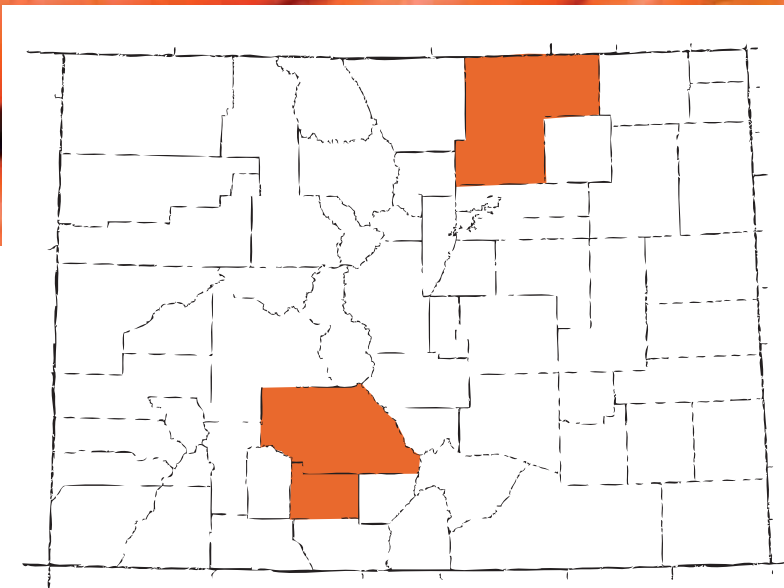
### Products:

- #1/2/3/5 Cello Carrots
- #25 #50 Jumbo Carrots
- #1/2/5 Whole Peeled Carrots
- 2 & 3 oz. Petite Baby Carrots
- 16 oz. Chip Carrots
- 12 oz. Shredded Carrots

**Amy Kunugi**  
General Manager  
amykun@gojade.org

### Hungenberg Produce

31466 Weld County Rd 39.5  
Greeley, CO 80631  
Phone: (970) 356-6616  
Fax: (970) 356-0730  
www.hungenbergproduce.com



Counties:  
Weld  
Saguache  
Rio Grande







# Sweet Corn



Colorado is well known for producing some of the best conventional and organic sweet corn in the United States. That's because our unique growing climate and soils combined with innovative farming practices, including controlled irrigation, ensure consistent quality and superior taste.

Our growers produce more than 133 million pounds annually. In addition, our sweet corn seed production industry uses the latest in plant breeding technology to keep Colorado farmers in the forefront of the industry.

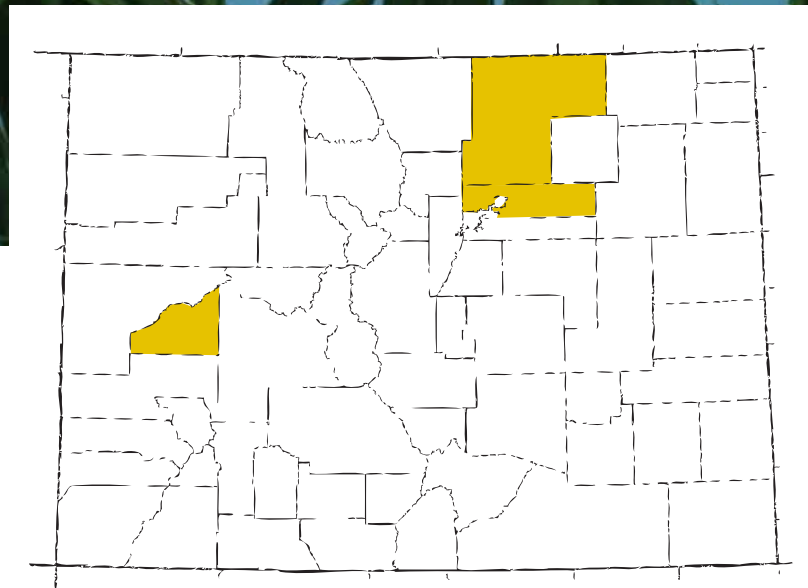
**Harvest and Shipping:** July - October



Contact Information:  
**Colorado Department of Agriculture  
Markets Division**  
[www.coloradoagriculture.com/produce](http://www.coloradoagriculture.com/produce)

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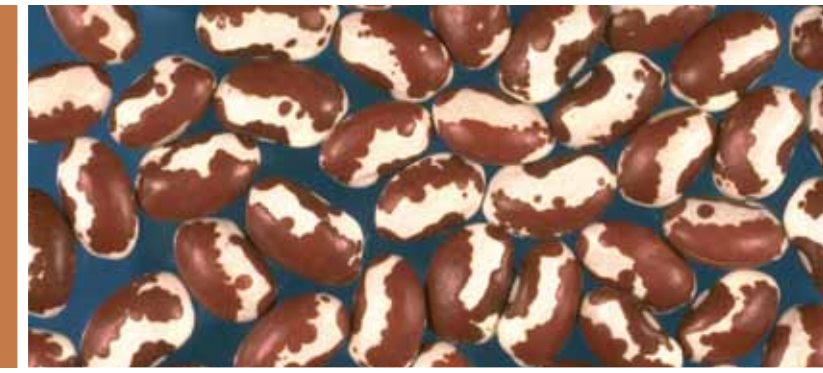
Counties:  
Adams  
Weld  
Delta







# Dry Beans



The Colorado dry bean industry has been a global supplier of edible dry beans for more than 60 years. Our growers partner with several dealers to produce and ship over \$30 million of beans annually. The Colorado bean crop consists of the following varieties:

- Pinto (85% of production)
- Light Red Kidney
- Yellow
- Black
- Red
- Amarillo

Historically, Colorado farmers have also grown Anasazi, Cranberry, Great Northern, and navy, pink and white beans.

Colorado pinto beans are known for their bright color. This characteristic increases their value compared to other pinto beans grown in the United States and imports from other countries.

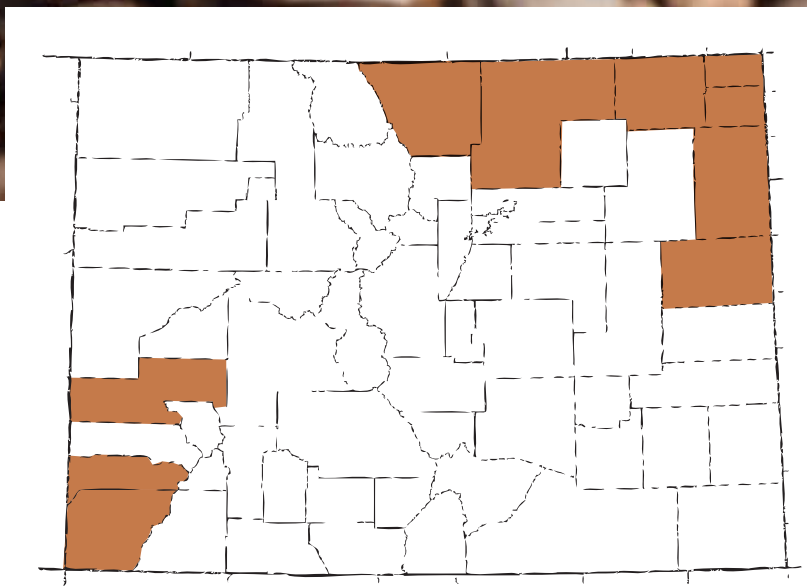
The Colorado bean industry benefits from research at Colorado State University (CSU) and its internationally acclaimed agricultural research focus for the bean industry. CSU has been working with the Colorado Dry Bean Administrative Committee since 1988 to develop improved varieties of beans and to address disease management practices that improve the yield and quality of Colorado beans. Currently, the university is working on a new variety of pinto beans that will retain its bright color in storage.

**Harvest:** August - October  
**Shipping:** Year-round



Contact Information:  
**Colorado Dry Bean Administrative Committee**  
 31221 Northwoods Circle  
 Buena Vista, CO 81211  
 Phone: (303) 903-2004  
 Fax: (303) 265-9066  
 coloradobeans@gmail.com  
 www.coloradodrybeans.com

**Robert Schork**  
 cdbac@att.net



Counties:  
 Delores Phillips  
 Kit Carson Pueblo  
 Larimer Sedgwick  
 Logan Weld  
 Montezuma Yuma  
 Montrose





# Leafy Greens



Leafy vegetables grow extremely well in the cool climate that distinguishes Colorado, resulting in vitamin and mineral rich lettuce, spinach, cabbage and other greens. Colorado's altitude and climate make Colorado growers the largest lettuce producers during our growing and harvest season, and third in production year after year in the U.S.



Contact Information:  
**Colorado Department of Agriculture  
Markets Division**

[www.coloradoagriculture.com/produce](http://www.coloradoagriculture.com/produce)

### Colorado leafy greens include:

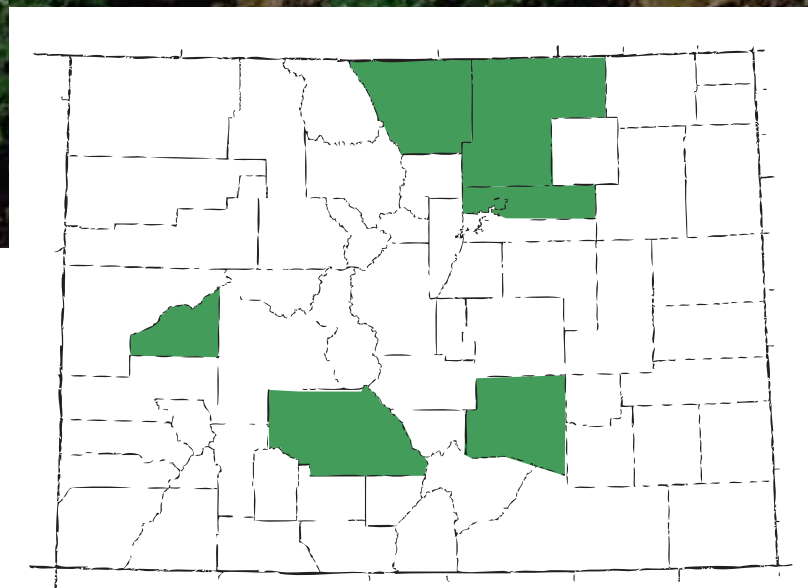
- Lettuce (Head, Leaf, Romaine)
- Spinach
- Cabbage (Red, Green)
- Kale
- Collard Greens

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Cabbage is the fifth largest vegetable crop in Colorado, and spinach and lettuce are also among the top vegetable crops in the state.

**Harvest and Shipping:** June - November.



Counties:  
Adams  
Delta  
Larimer  
Pueblo  
Saguache  
Weld







# Onions



Colorado has the ideal climate for some of the best storage onions. Our onions are primarily fall/winter storage onions and are available July through April. The yellow, red, and white varieties have multiple layers of thick, dark, papery skin. Storage onions have an intense flavor and a higher percentage of solids.

Colorado's cool, dry climate eliminates a large number of problems associated with crops grown in warm and humid climates. Our higher altitude and colder winter months keep insect and plant diseases at a minimum, thereby reducing pesticide use and ensuring better quality onions. Colorado is one of the largest producers of onions by volume in the United States with an estimated 260 million pounds of onions grown and shipped annually.

In addition, Colorado is centrally located, allowing for more accessible, and also, more affordable transportation than other onion producing states.

The Colorado Onion Association represents nearly 100 members who grow, pack and ship conventional and organic onions throughout the U.S. and internationally.

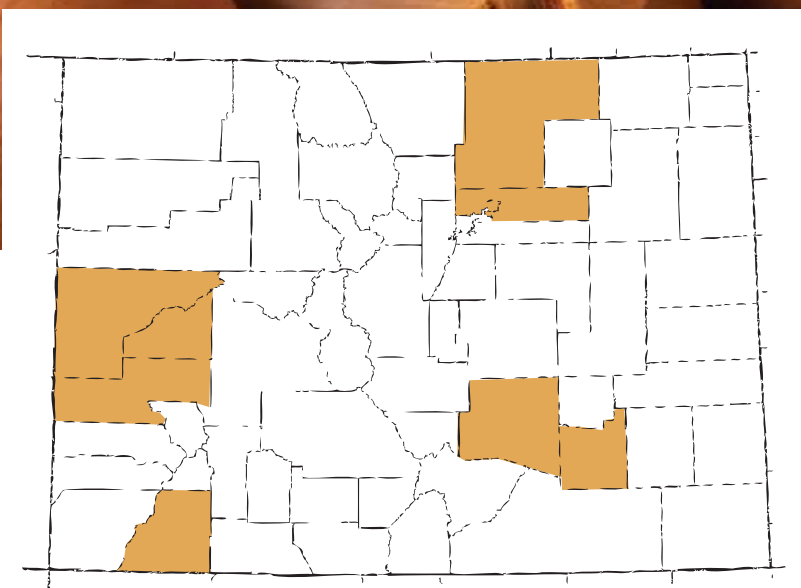
Varieties: White, Yellow, Red, Pearl, Boiler, Organic also available.

**Harvest and Shipping:** September - March

Contact Information:  
**Colorado Onion Association**  
201 N. 1st Street  
LaSalle, CO 80645  
Phone: (970) 284-6982  
Fax: (970) 284-6428  
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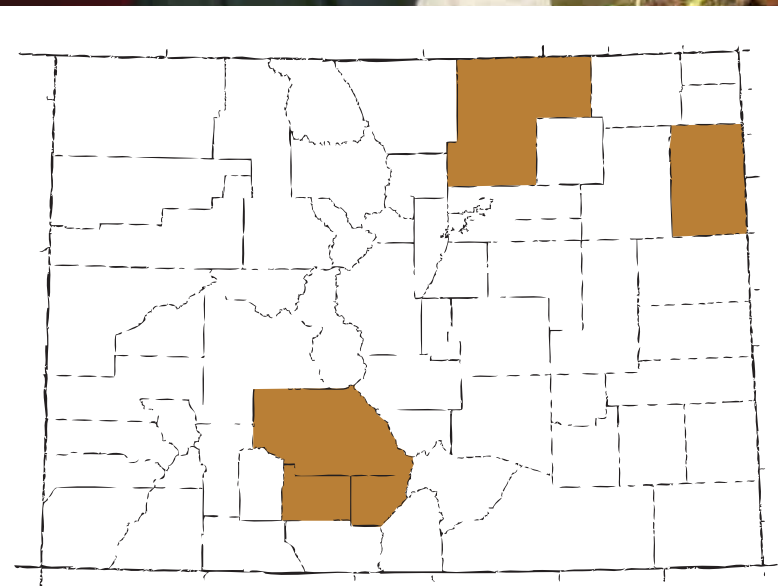
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Counties:  
Adams      Montrose  
Delta        Otero  
La Plata    Pueblo  
Mesa        Weld







Counties:  
Alamosa  
Rio Grande  
Saguache  
Weld  
Yuma



# Potatoes



Why should you buy Colorado when it comes to fresh potatoes?

Since 1875, our farmers in the San Luis Valley have benefitted from Colorado's ideal combination of location, climate and soil. From our long-popular Russets to fast-growing specialty varieties, Colorado potatoes have superior color, shape and, in some varieties, nutritional properties.

The majestic snow-covered peaks of Colorado's Sangre de Cristo Mountains surround the fertile plateau of the San Luis Valley, home to 90 percent of Colorado's potato production. Here at 7,600 feet, in the highest and largest commercial agricultural valley in the world, the potato flourishes.

**Optimum Growing Conditions:** It's all about the altitude, the perfect growing climate and rich volcanic soils of the valley. The altitude, combined with cool weather, contribute to the smoothness of the skin, while the Valley's isolation helps eliminate pests and diseases.

**Water:** Our potatoes are not fed by water that has travelled hundreds of miles along irrigation canals. Instead our water is fresh and pure and comes straight from the mountains.

**Logistics:** We enjoy a significant trade benefit with Mexico as we are the closest state with

large-scale fresh potato production.

**Production:** With 50,000 to 70,000 acres planted annually, Colorado is one of the largest producers of fresh potatoes in the U.S.

**Research:** The San Luis Valley is home to Colorado State University's world-class research facility. CSU is a leader in developing more than 250 varieties with a continuing focus on new varieties and improvements.

**Varieties:** Russets, Reds, Whites. Specialty varieties including: All-Blue, Fingerlings, Purple Majesty, Mountain Rose. *Available organic on select varieties.*

**Harvest:** September      **Shipping:** Year-round

Contact Information:  
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**James Ehrlich**  
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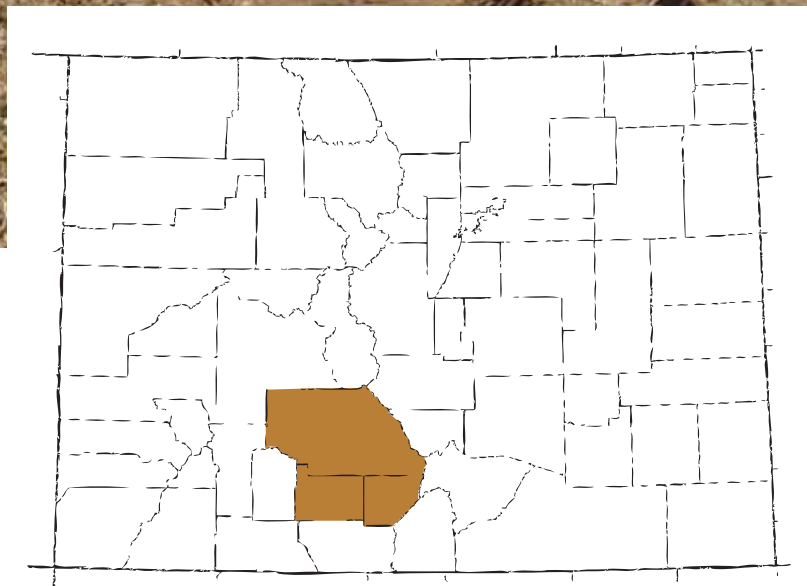
# Seed Potatoes



The Colorado Certified Potato Growers Association (CCPGA) is a community of certified seed growers in Colorado. Our mission is to support all efforts to produce the highest quality seed and sustain the profitability of Colorado’s certified seed potato industry.

Compared to other seed growers, we are truly unique, because of our high altitude advantage - at 7,600 feet above sea level. Our sunny days and cool nights keep insect populations low, which gives our seed vigor. Fields are closely monitored for insects and disease by our Potato Certified Services team. Our growers use technologically advanced equipment and follow strict sanitation practices. Our breeding and research services, lab facilities and greenhouses provide a large selection of high yield varieties.

CCPGA benefits from its partnership with CSU, which certifies seed potatoes in Colorado. CCPGA takes ownership of all new cultivars produced from the CSU Cultivar Development Program and is able to federally protect (under Federal PVP) and market these cultivars exclusively to our customers.



Counties:  
Alamosa  
Rio Grande  
Saguache



Contact Information:  
**CCGPA**  
P.O. Box 267  
Monte Vista, CO 81144  
Phone: (719) 274-5996  
Alt. Phone: (719) 580-1296  
[www.coloradocertifiedpotatogrowers.com](http://www.coloradocertifiedpotatogrowers.com)

**Preston Stanley**  
CCPGA Manager  
[ccpga151@gmail.com](mailto:ccpga151@gmail.com)





## Other Produce

Colorado's climate offers the ideal environment for growing world-class fruits and vegetables. Generally, planting starts in April and May, and our harvests usually run from May through October.

### Vegetables

Other vegetables currently grown in Colorado include:

- Cucumbers
- Green Beans
- Peppers
- Pumpkins
- Squash
- Tomatoes

### Fruits

Apples and peaches are the largest fruit crops



grown in Colorado with the majority of the state's high-quality production located on the Western Slope of the state.

Apples varieties include: Fuji, Gala, Jonathan, Red Delicious, Golden Delicious, Colorado Golden, and Colorado Supreme.

Wine grape production is becoming increasingly popular and the number of licensed wineries in Colorado has grown faster than any other state or province in North America over the past decade.

Other Colorado fruit crops include:

- Apricots
- Cherries
- Pears
- Plums

Contact Information:

**Colorado Department of Agriculture  
Markets Division**

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# QUALITY CONTROL and FOOD SAFETY

In addition to Colorado's environmental advantages, the Colorado Department of Agriculture partners with USDA in its Fresh Produce Audit Verification Program.

With the increasing focus on good agricultural practices to verify that farms are producing fruits and vegetables in the safest manner possible, the retail and food service industry uses third party audits to verify that their suppliers are in compliance with agricultural best practices. Since 1999, the Agricultural Marketing Service has been actively involved with the produce industry offering auditing services throughout the food chain to verify that best practices are being followed.

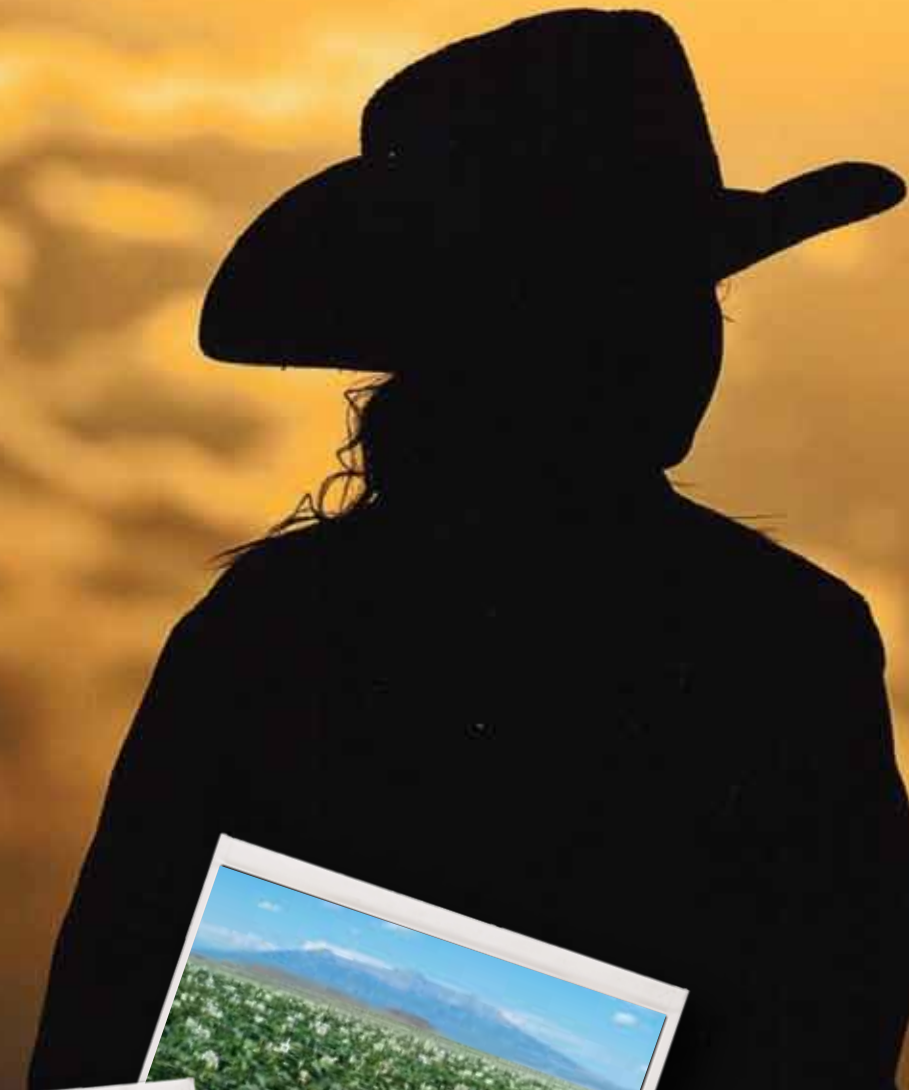
The Good Agricultural Practices (GAP) and Good Handling Practices (GHP) Audit Verification Program is composed of: 1) Good Agricultural Practices, which examines farm practices; 2) Good Handling Practices, which concentrates on packing facilities, storage facilities and wholesale distribution centers; and 3) Food Defense protocols utilized throughout the food chain.

Colorado growers and handlers sell produce with either self-imposed quality requirements or mandatory requirements through state and federal marketing orders that provide for mandatory grade and size shipping point inspections conducted by the Colorado Department of Agriculture. In addition, these inspections are also used by Colorado Department of Agriculture to issue nearly 3,800 phytosanitary certificates to meet international export requirements for shipments to 95 countries.



# COLORADO

It's our nature.





# Choose Colorado!

Many states pride themselves on producing one or two crops. But Colorado is different. Our exceptional growing conditions and unique climate allow us to produce a diverse variety of high quality, exportable produce.

From our potatoes to our sweet corn to our mouth-watering cantaloupes and peaches, we are recognized for our world-class produce. Colorado fruit and vegetable growers and shippers are ready to meet your business needs. Choose Colorado and reap the benefits of our unique, superior and high quality produce.



Colorado Department of Agriculture  
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