

fresh

from the ground up



VAN EERDEN
FOODSERVICE



ProMark
PRODUCE



citrus that shines

PROUD PARTNER OF SUNKIST®

ProMark® is proud to partner with nationally-renowned grower, Sunkist®, for all of their citrus offerings.

For over 130 years, their citrus has been hand-picked with care and precision, allowing growers to harvest fruit at its peak ripeness, while minimizing damage.

As a grower-owned cooperative, Sunkist® is led by a network of generational, family-owned citrus farmers across California and Arizona.

By choosing ProMark® citrus, you are proudly supporting the values of a 130-year legacy of family ownership, time-honored growing methods, environmental stewardship and innovative agricultural practices.



Navel Oranges | October to May **Valencia Oranges | May to October**

Both Navel & Valencia oranges are refreshingly juicy, with thin skin and very few seeds.



Eureka & Lisbon Lemons

Both Eureka & Lisbon lemons have a tart, acidic flavor and a beautiful golden yellow color.

chef-grade greens

PROUD PARTNER OF TAYLOR FARMS®

ProMark® is proud to partner with nationally-renowned grower, Taylor Farms®, for all their lettuce, broccoli & cauliflower florets. Bruce Taylor, a third-generation fresh produce entrepreneur and his business partners founded Taylor Foods in 1995. For over 30 years, Taylor Farms® has been North America's leader for fresh lettuce mixes and salads.

ProMark® lettuce is grown and harvested in the heart of Salinas Valley, aptly named "America's Salad Bowl" because of its fertile soil and ideal climate. Every lettuce offering is triple-washed, delivering clean, ready-to-use greens, helping operators save time and labor.

featured blends



Spring Mix

A vibrant medley of tender baby whole leaf greens, comprised of the freshest seasonal varieties.



Garden Salad Mix

A crisp & refreshing blend of 100% chopped Iceberg lettuce, vibrant red cabbage and shredded carrots.



Chopped Romaine

Made with 100% fresh chopped Romaine lettuce, this hearty and crisp blend offers a bold crunch & mild flavor.



Full Item List



Full Item List



ProMark

PRODUCE



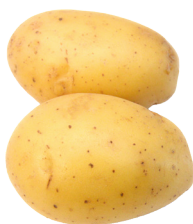
potatoes that perform

CERTIFIED 100% IDAHO POTATOES®

ProMark® is proud to feature **Real Idaho® Potatoes** - the gold standard for quality, consistency and flavor. Grown in Idaho's rich volcanic soil, these premium potatoes deliver the fluffy texture, rich taste & reliable performance your customers expect.

Whether you're serving crispy fries, creamy mashed potatoes, or signature dishes, Idaho Potatoes offer unbeatable versatility and plate appeal. Plus, with their reliable sizing and premium quality, you get less waste and more value per pound—helping you maximize profits.

featured varieties



Yukon Gold

Smooth, thin-skinned, and golden-fleshed, Yukon Gold potatoes offer a naturally buttery flavor and creamy texture. Ideal for mashing, roasting, or boiling, they hold their shape while delivering incredible versatility.



Russet Burbank

The Russet Burbank is known for its large size, rough brown skin, and dry, fluffy interior. Perfect for baking, frying, and mashing, it delivers consistent texture and performance—especially prized for producing crisp, golden fries.



Redskin

With their vibrant red skin and firm white flesh, Redskin potatoes offer a slightly sweet, earthy flavor and a smooth, waxy texture. They hold their shape when roasted, boiled, or used in salads—making them a versatile choice for multiple dishes.

explore the layers of flavor

PROUDLY GROWN IN THE USA

ProMark® onions are grown with a commitment to quality from seed to harvest. Carefully selected for flavor, shelf life, and consistency, each onion delivers the crisp texture and bold taste chefs and consumers expect. Their rigorous growing standards and handling practices ensure ProMark® onions arrive fresh and ready for any culinary use—whether raw, sautéed, or slow-roasted to perfection. With ProMark®, quality isn't just promised—it's guaranteed in every layer.



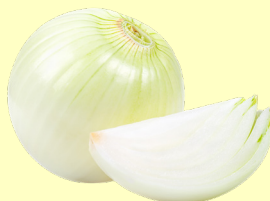
Red Onions

Red onions are the best for eating raw and are often used as a topping for salads, sandwiches or guacamole. They are also great for pickling.



Yellow Onions

Yellow onions are the best all-around cooking onion and can be used in a variety of capacities from braised meat dishes to sauces, soups & stews.



White Onions

White onions have a crunchy bite and sharp zing and are most often used in salsas, chutneys and stir-frys.



Full Item List



Exclusive to UniPro Members

Van Eerden Foodservice is a proud member of UniPro, the largest foodservice distribution cooperative in the US, comprised of over 400 independently owned distributor members.

As the #1 foodservice distribution network for the industry's leading national brands, UniPro's superior purchasing power provides Van Eerden customers with optimum variety of top-quality products at competitive prices.

UniPro's buying power outperforms the Top 4 National food-service distributors combined.

In addition to their buying power, UniPro also provides Van Eerden customers exclusive digital resource - Great Menus Start Here.

Great Menus Start Here is a comprehensive digital resource to increase profits and improve your competitive position with vital industry articles, timely deals and menu management all in one convenient location. To sign-up, scan the QR code below.



Sign Up

Great Menus
Start Here

