

# FRESH MICHIGAN PRUNE PLUMS

## PLUM FACTS

Prune plums refer to the European plum varieties that are used for baking and for dried fruit, but most people don't know they are great if you eat them fresh. Many people use the term "Italian plum" as equivalent to "prune plums" but there are many purple/blue European type plum varieties well suited for fresh eating, cooking and drying.



Prune plums ripen at the end of summer and the beginning of fall, Prune plums are taken as a sign to many that the season is transitioning from summer to fall.

The Italian Plum is a medium to large fruit with purple skin and yellow flesh. It is a sweet plum that stores well and is a great dual purpose plum that is good for fresh eating.



## HANDLING AND USAGE

Fruit will have the best flavor if allowed to ripen on the tree and eaten right away. Plums store longer if picked when mature but before it is soft and prone to bruising.

Prune plums are great for fresh eating! Plums still firm when pressed with the side of a thumb can be used in salads or if allowed to ripen for a few days. Ripening of hard plums can be accelerated by placing several in a loosely closed paper bag and

leaving them at room temperature for a day or two.

Plums that "give" slightly when pressed gently with the side of a thumb are at the peak of eating enjoyment. Plums that are noticeably soft can be used for cooking or in fruit smoothies.

## FRESH PRUNE PLUM POUCH BAG

The plum pouch bag is great for storing your plums at home. The back of the bag has a delicious German Blue Plum cake recipe and a QR code to view more recipes.

### Two Packs: Available Mid August -September

24# - 8/3# Pouch Bag 1 1/4" US #1—PLU # 4436

30# - Bulk Carton 1 1/4" US #1— NO PLU



For recipes and more information please visit  
[WWW.MICHIGANPLUMS.COM](http://WWW.MICHIGANPLUMS.COM)

  
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