



Chef Culinary Conference

University of Massachusetts
at Amherst

June 7, 2022



Growing the best in baby leaves since 1870

World's largest grower of
distinctive baby leaves®

Available year-round





Our Farms

We follow the sun –
farming operations
span 8 states

Grow products where they
are always in season





Sustainability

Smart Farming Initiative

100% recyclable boxes & film

100% recirculated water

100% H2A legal workforce





Quality

Pre- and post-harvest process

Comprehensive food safety protocols

State-of-the-art equipment



Culinary Expertise



Nationwide chef network

Recipe development

Unique and appealing ways
to add leafy greens to any
dish



Recipe Inspiration



Visit our website for ways to
add leafy greens to your
menu across all dayparts

BWQualityGrowers.com



Our Products



Watercress

- Healthiest green leafy vegetable on the planet
- Delicate crunch
- Unique peppery flavor



Red Watercress

- Exclusive to B&W
- Brings color to any meal
- Nutrition-packed Superleaves®



Our Products



Baby Arugula

- Woody, nutty flavor
- Among 10 most nutrient-dense foods
- Stands up to dressings and sauces



Baby Spinach

- Dark, Leafy color
- Nutrient Rich
- True baby size leaves



Why B&W Quality Growers?



HEALTH &
NUTRITION



QUALITY



FLAVOR



Thank You!

Ken Toong, Chef Alex Ong &
the UMass team

Fellow attendees & sponsors

Please look for us onsite while at the conference



Todd Gosule
Executive VP of
Sales & Marketing



Chef Mark Garcia
Business Development
Manager



Dave Verdrager
Business Development
Manager

