

Company Information

Sun of a Peach: Your Premier Source for Quality Peaches

Address:

1600 E Olympic Blvd,
Los Angeles, CA 90021

Welcome to Sun of a Peach, the leading distributor of premium peaches in the United States West Coast. At Sun of a Peach, we take pride in delivering the finest, juiciest, and most flavorful peaches directly from our orchards to your business. Established with a commitment to quality and customer satisfaction, we have become the go-to source for wholesalers across the continent seeking top-tier peaches for their markets.

About Us

Sun of a Peach was founded on a deep-rooted passion for agriculture and a dedication to excellence in produce distribution. Our team of experts brings decades of experience in the fruit industry, ensuring that every peach we distribute meets the highest standards of freshness, taste, and quality.

Located in the heart of Los Angeles, our state-of-the-art facility at 1600 E Olympic Blvd is strategically positioned to serve wholesalers throughout North America efficiently. We understand the importance of delivering fresh produce, and our logistics network ensures that your orders arrive promptly and in perfect condition.

Our Peaches

At Sun of a Peach, we specialize in a variety of peach types, each carefully selected to meet the diverse needs of our clients. Whether you are looking for the perfect peach for canning, fresh market sales, or processing, we have the right variety for you. Here's a detailed look at the peach varieties we offer:

1. Yellow Peaches

Overview:

Yellow peaches are the classic variety that most people think of when they picture a peach. With their vibrant golden-yellow flesh and slightly acidic, sweet flavor, yellow peaches are a staple in the produce industry.

Uses:

Yellow peaches are incredibly versatile and are perfect for fresh consumption, baking, and canning. Their firm texture holds up well in pies, jams, and preserves, making them a favorite among bakers and chefs.

Availability:

Our yellow peaches are available from late spring through early autumn, ensuring a consistent supply during peak season.

Why Choose Our Yellow Peaches:

- **Flavor:** Rich, sweet, and slightly tangy
 - **Texture:** Firm, perfect for cooking and fresh eating
 - **Size:** Available in various sizes to suit your needs
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2. White Peaches

Overview:

White peaches are known for their delicate, aromatic flavor and sweet flesh. Unlike yellow peaches, white peaches have a lower acidity, which gives them a milder, sweeter taste.

Uses:

White peaches are ideal for fresh eating, salads, and desserts where their natural sweetness can shine. They are also a great choice for those who prefer a less tangy peach flavor in their baked goods.

Availability:

White peaches are typically available from late spring to early fall, offering a sweet and fragrant option throughout the warmer months.

Why Choose Our White Peaches:

- **Flavor:** Subtly sweet with a floral aroma
 - **Texture:** Soft and juicy, ideal for fresh consumption
 - **Color:** Pale, almost translucent flesh that adds visual appeal to dishes
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3. Donut Peaches (Saturn Peaches)

Overview:

Donut peaches, also known as Saturn peaches, are a unique variety characterized by their flat, disc-like shape. They have a tender, sweet flesh and a lower acidity compared to traditional round peaches.

Uses:

Donut peaches are perfect for fresh eating and make an excellent addition to fruit salads, desserts, and gourmet dishes. Their unusual shape and sweet flavor also make them a hit at farmers' markets and specialty stores.

Availability:

These peaches are available from mid-summer through early fall, ensuring a steady supply during their peak season.

Why Choose Our Donut Peaches:

- **Flavor:** Exceptionally sweet with a honey-like taste
 - **Texture:** Soft and juicy, with a small, easily removable pit
 - **Appearance:** Unique shape that attracts attention and adds value to retail displays
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4. Clingstone Peaches

Overview:

Clingstone peaches are named for their flesh that clings to the pit, making them perfect for processing and canning. These peaches are often smaller and more robust than freestone varieties, with a deep, sweet flavor.

Uses:

Clingstone peaches are widely used in canning, jams, jellies, and other preserved products. Their rich flavor intensifies during the cooking process, making them a preferred choice for long-lasting peach products.

Availability:

Our clingstone peaches are available early in the season, typically from late spring to midsummer, making them some of the first peaches to hit the market each year.

Why Choose Our Clingstone Peaches:

- **Flavor:** Intensely sweet, perfect for canning and preserves
 - **Texture:** Firm and dense, ideal for processing
 - **Yield:** High yield per peach, reducing waste and increasing product efficiency
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5. Freestone Peaches

Overview:

Freestone peaches are the quintessential summer fruit, with flesh that easily separates from the pit. These peaches are larger, juicier, and more versatile than clingstone varieties, making them a favorite for fresh consumption.

Uses:

Freestone peaches are excellent for eating fresh, grilling, baking, and freezing. Their ease of use makes them popular for all types of culinary applications, from simple snacks to gourmet desserts.

Availability:

These peaches are available throughout the summer, peaking in late July to August, ensuring a continuous supply during the height of peach season.

Why Choose Our Freestone Peaches:

- **Flavor:** Sweet and juicy, with a balanced taste
 - **Texture:** Tender and easy to work with, perfect for any recipe
 - **Convenience:** The pit easily separates from the flesh, making them ideal for quick preparation
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Why Choose Sun of a Peach?

At Sun of a Peach, we believe in more than just selling fruit—we believe in delivering an experience. Our commitment to quality, freshness, and customer satisfaction is unmatched in the industry. Here's why wholesalers across California and the West Coast choose us:

- **Expertise:** Decades of combined experience in the peach industry
- **Quality:** Strict quality control measures to ensure the best product reaches your business
- **Reliability:** Consistent supply and timely deliveries you can count on
- **Customer Service:** A dedicated team ready to assist you with your orders and inquiries

Contact Us

We would love to partner with you in bringing the best peaches to your customers. To place an order or inquire about our products, please reach out to us:

Phone: (555) 123-4567

Email: sales@sunofapeach.com

Address: 1600 E Olympic Blvd, Los Angeles, CA 90021

Thank you for choosing Sun of a Peach, where quality and satisfaction are always in season.