



### KANZI<sup>®</sup> Flavor Intense

Extremely juicy and crunchy with a flavor punch.



Intensely tangy bite followed by a sugar punch.

#### **ORIGIN STORY**

Kanzi® apples were originally discovered in Belgium and are now grown in specially selected orchards worldwide.

#### **PARENTAGE**

Kanzi's crunchy bite and delicious, well-balanced sweet and sour flavor comes from a unique blend of juicy Gala and tangy, sweet Braeburn.

#### **WORLD FAMOUS**

One of Europe's favorite apples, Kanzi® is quickly becoming a rising star in the U.S.A., growing in popularity year over year.

#### **CATEGORY PERFORMANCE**

Kanzi® apples maintain top rankings among all branded apples grown in the U.S.A.

#### **ORGANIC OPTIONS**

Organic Kanzi® apples are packed and sold in America's best-selling organic apple brand, Daisy Girl Organics™.

#### **OUR GROWERS**

Kanzi® are grown exclusively in the U.S.A. by CMI Orchards in Washington State and Applewood Orchards in Michigan.



### **CULINARY ATTRIBUTES**

Check out these delicious reasons why Kanzi® apples are **The Foodies Choice!** 

#### **JUICY**

Unlike other apples, Kanzi® retain their juiciness and crunch when cooked.

#### **FLAVOR INTENSE!**™

Kanzi® apples have a sweet, tangy bite that pairs well with whatever you're cooking. Use these flavor intense apples in both your sweet and savory dishes!

#### **SNACK AWAY!**

Pair with your favorite spread and toppings for a quick snack. Kanzi® apples have a great *crunch* that make them great for slicing and snacking.

#### **MULTI-FUNCTIONAL**

Chop, slice or dice Kanzi® apples to use in smoothies, as a garnish or to toss with salads.





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#### KANZI® APPLE STREUSEL BARS



#### Ingredients

- 4 Kanzi<sup>®</sup> apples
- 2½ sticks butter
- ½ cup sugar
- 1 tsp vanilla
- 2 eggs
- 3 cups flour
- 3 tsp baking powder
- 1 cup milk

#### Streusel

- 1 cup flour
- ½ cup sugar
- 1½ sticks butter

#### **Frosting**

- 1 Tbsp butter, melted
- 1 cup powdered sugar
- 1 tsp milk

#### **Directions**

Preheat oven to 350 degrees. Beat together butter, sugar, salt, and vanilla. Add eggs. Combine dry ingredients and add to egg mixture alternately with milk. Line baking pan with dough and top with sliced apples. Sprinkle streusel over the top. Bake for 40 minutes. When cool, drizzle frosting over the top oft he streusel.

**Streusel:** Mix flour and sugar together. Cut in butter to size of marbles.

#### Ingredients

- 1 pizza dough, premade
- 8 oz alfredo sauce
- 1 cup mozzarella
- 1 Kanzi® apple, sliced
- 1 jar artichoke hearts, chopped
- 1 chicken breast, cooked and shredded
- 1 cup arugula

#### **Directions**

Preheat oven to 350 degrees. Unroll premade pizza dough onto cookie sheet and cover with alfredo sauce, making sure to leave about a  $\frac{1}{2}$  inch clear around the edges.

Top with half the mozzarella, chopped artichoke hearts, cooked chicken, and Kanzi® apple slices. Top with remaining mozzarella. Bake for 10-15 minutes or until desired brownness is achieved.

Let cool 3-5 minutes then top with arugula and slice.



#### **KANZI® APPLE LOLLIPOPS**

#### Ingredients

- 1 medium Kanzi® apple
- Assorted sticky toppings (example: apple butter, cookie butter & caramel)
- Assorted treats for topping (example: unicorn chocolate chips, raisins, mini marshmallows & oatmeal)
- Wooden sticks

#### **Directions**

Remove core from Kanzi® apples and cut into 1-inch thick slices.

Smear front of apple with sticky topping of choice, top with treats of choice, and enjoy!

#### Ingredients

- 6 medium Kanzi® apples
- $\frac{1}{2}$  cup cold butter
- ½ cup brown sugar, firmly packed
- ¾ cup old-fashioned oats

KANZI® APPLE CRISP

- ½ cup all-purpose flour
- 1 tsp cinnamon
- 1 tsp salt

#### **Directions**

Preheat oven to 375 degrees.

Peel, core and thinly slice Kanzi® apples and then place into an ungreased 9" pie pan.

Combine dry ingredients with butter and mix until crumbly. Sprinkle over apples in pan. Bake for 25-35 minutes or until top is golden.

Serve warm or chilled with a dollop of fresh cream or your favorite vanilla ice cream.





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