

CandyCot®



The Sweetest Thing on Earth



John Driver, with his son Aaron

CandyCot® Values

- Involvement in our community
- Treat our employees well
- Fairness to our vendors, suppliers and customers
- Be good to the environment
- Be good stewards of God's gifts
- Be socially responsible

CandyCot® Growers

- John Driver – Driver Family Farms, Waterford, California.
- Chris Britton and Paul Van Konyenburg, Modesto, CA.

Storage and Handling – Keep Refrigerated



Modesto, CA 95356

Questions please visit:
www.candycot.com

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What are CandyCot® Apricots?

We have searched the globe far and wide to bring back seed from exotic and delicious apricot varieties. By breeding with seed from the very best apricots in the world, we have created a new class of apricots. Called CandyCots, these apricots taste the way apricots are meant to taste. They are true apricots, not crosses with plums or peaches. The result is apricots that are sweet and intensely flavorful enough to be called CandyCots.

What makes CandyCots® different from other apricots?

CandyCots taste very unique and incredibly sweet. There are several diverse apricot varieties, which make up CandyCot. Some CandyCot varieties are medium in size, some small. Some varieties are intensely orange inside, while others are a white. What unite these apricots under the name CandyCot are their superb taste, complex flavors, and absurdly high level of natural sweetness. Every CandyCot is so intensely flavored that it tastes like nature's candy!

Why do some CandyCots® have tan spots?

Truly ripe and ready to eat fruit may not be cosmetically perfect. To offer the most delicious, juiciest fruit we are known for, you may notice tan or brown "scuffing" on the surface of the fruit. This is not a bruise or decay. The very high sugar levels in CandyCots cause it. When sugar levels approach 24° brix, the fruit begins to dry on the tree as it ripens. This is seen as brown scuffing or patching on the fruit skin. We call these marks "sugar spots." Fruit that show sugar spots are the sweetest ones! Test this yourself and you will see. Sweet CandyCots come with built in sugar indicators!

What are the unique health benefits of CandyCots®?

CandyCots® are an excellent source of Vitamins A, C, E, potassium, and iron, as well as being a great source of beta-carotene. In fact, two or three CandyCots® will give you nearly 50% of your daily value of Vitamin A. CandyCots® contain no fat. Additionally, dark orange CandyCots® are one of the top fruits for beta-carotene. Foods high in this antioxidant are linked to a lower risk of heart disease, stroke, cataracts and some forms of cancer.

CandyCots® are produced sustainability

- CandyCots® always grown in a wholesome manner and farmed in a way that protects the environment and your health and in harmony with nature.
- We work in harmony with nature by combining the best of the past with the best of today to grow CandyCots® without the need for methods and materials that could harm the environment.
- We use sustainable plans to build healthy soil and fight pests. We feed the soil; the soil feeds the plants and the plants feed the people. Healthy soil is the foundation of the food chain.
- CandyCots® meet all federal, state and local food safety requirements.