



THE CANTALOUPE THAT HAS IT ALL

Long shelf life. Rich color. **Infinite flavor.**



Over the past 10 years, cantaloupes have been limited to one or two of these desired attributes: durability, yield and flavor. But now you don't have to choose. Ground-breaking Infinite Gold melon delivers on all three critical features. Infinite Gold is highly valued for its extended holding ability and superior performance that doesn't sacrifice flavor or fruit quality.

The Juicy Details

In recent studies, Infinite Gold ranked highest for flavor, texture, and aroma. Infinite Gold was also rated highest for physical characteristics such as rind color, flesh color, and external color balance.

August 2013: Sensory Evaluation		
Characteristics	Infinite Gold	Leading Competitor
Musk/Melony	9.1	6.6
Floral/Pumpkin	4.5	3.3
Sweetness	13.2	12.9
Crisp/Pulp Firmness	6.0	4.9
Rind Color	12.0	10.0
Groove Color	10.0	8.0
Flesh Color	10.1	8.7
External Color Balance	11.0	8.7

August 2012 Overall Ratings:		
Quality Factors	Infinite Gold	Leading Competitor
Overall Appearance	12.9	11.9
Overall Flavor	12.4	12.3
Overall Texture	12.2	11.0
Overall Aroma	12.7	9.8
Overall Quality	12.6	11.2

August 2013 Overall Ratings:		
Quality Factors	Infinite Gold	Leading Competitor
Overall Appearance	12.2	11.5
Overall Flavor	13.4	12.6
Overall Texture	11.9	11.5
Overall Aroma	12.2	10.5
Overall Quality	12.6	11.8

Research provided by SCS Global Services. A third-party environmental and sustainable certification, auditing, testing and standards development company located in Emeryville, California.

Features & Benefits

- Classic cantaloupe flavor profile
- Long shelf life
- Prolonged freshness
- Firm & juicy flesh
- Non-GMO

Watch the exclusive Infinite Gold video!



Infinite Gold Margarita

2 oz pureed Infinite Gold

1 oz lime juice

1 oz simple syrup

1 oz triple sec or orange liqueur

1.5 oz tequila

salt to rim glass

lime wedge and a piece of Infinite Gold, balled for garnish

Infinite Summer Skewers

Wrap a fresh mozzarella ball (or chunk) in a thin slice of prosciutto. Use a vegetable slicer to cut a thin ribbon of Infinite Gold and wrap around the prosciutto and mozzarella. Secure and garnish with a rosemary skewer.



SAKATA[®]

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