

WELCOME!

We are proud to share this resource with you and look forward to continuing to support your success.

At Sensient Natural Ingredients, our Crop Update is designed to provide reliable, up-to-date insights into the crop status relevant to our ingredients portfolio. By combining input from trusted growers, and our industry expertise, this report empowers our partners in the food and beverage industries to navigate challenges, seize opportunities, and make informed decisions.

In today's climate of global trade and ongoing volatility, we recognize that many customers are feeling the pressure of rising tariffs. Sensient's onion, garlic, parsley, and many of our chilis are proudly grown in the USA – helping you support local farmers while reducing exposure to import-related uncertainties. Sensient continues to stay resilient and focused on what matters most: delivering quality and value to your customers.





ONION U.S./CALIFORNIA GROWN

CURRENT CROP

Planting for the 2025 crop is complete. Organic and conventional onion **crops remain healthy this quarter**. There are no reported quality concerns, weather impacts, or disease pressures affecting yield or performance. While overall quality is meeting expectations, crop maturity has taken longer than anticipated, resulting in a delayed start to the season.



The 2025 harvest is now underway in California's Imperial Valley. While it is early in the season, crop is maturing as expected. We don't see any complications that will impact overall yield.

Harvest will continue in Southern California through late July before progressing northward into the Central Valley, then up to Northern California.

August through October offer ideal conditions for **customer field visits**. To experience the harvest firsthand, please reach out to your account manager to schedule a visit.

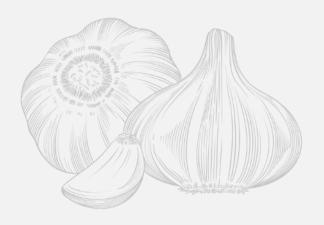


MARKET OUTLOOK

No major crop-related challenges are anticipated to impact supply or pricing at this time. However, broader market dynamics present ongoing pressure. Labor costs continue to rise in California, while fuel, energy, and trucking regulations remain volatile. The cost of support equipment – such as tractors and tires – also remain elevated with no near-term relief expected.

We have **strong availability across all onion formats**, including piece sizes, specialties, toasted and customized SKU's. Powder volumes are also expected to remain sufficient to meet demand.





MARKET OUTLOOK

Global market dynamics have driven increased demand for U.S. – origin granulated and minced garlic. With supply remaining tight in these categories, customers are encouraged to contract early. In addition to ongoing geopolitical tensions, several external factors are contributing to market pressures, including high interest rates, shifts in immigration impacting farm labor availability, and rising irradiation costs.

California roasted garlic is readily available, with upcoming supply across all fractions.

*SNI's fully traceable organic garlic, meets or exceeds the newly established USDA SOE to reduce fraud in the organic marketplace.

GARLIC CALIFORNIA-GROWN

CURRENT CROP CONDITIONS

Garlic plantings for the 2025 crop were completed in November 2024. The crop is progressing with no reported signs of disease or stress. Current harvest timeline remains as forecasted. **Water has not yet been pulled**, and upcoming field checks will assess maturity levels. Current indicators suggest the crop will yield as planned.

Organic garlic is expected to be available early in the harvest window. This years garlic is anticipated to be available early August 2025.



HARVEST PROGESS

Harvesting has not yet begun, and as such, we expect the crop to yield as planned. As the crop reaches maturity and enters curing, we will monitor closely for any updated or changes in quality and output.



PARSLEY CALIFORNIA-GROWN

While weather conditions have generally been manageable, we've experienced some **slight rain interruptions – nothing substantial**. Notably, we are starting to see early signs of seeder stress in the fields. Despite these challenges, overall yield is tracking to plan.



HARVEST PROGRESS

The 2025 harvest began mid-February and we are **nearing the end of the parsley harvest** season in California. Harvest operations are currently active in Kettleman City, California. We anticipate transitioning to Turlock as we progress. The harvest is expected to wrap up between the 3rd and 4th week of May. Our quality levels remain consistent with grade 1 and grade 2 classifications.

MARKET OUTLOOK

Demand for California parsley remains elevated, especially among longstanding customers. Supply is expected to meet historic demand. Customers are encouraged to reach out to our sales team early with your flake, granule or powder needs. By **sharing your forecasted needs now**, we can better plan to meet your requirements.





CAPSICUMS

CURRENT CROP

Plantings for the 2025 season in the U.S. Southwest and Northern Mexico have been completed. The season is off to a smooth start, with no major weather or disease issues reported. Crop performance is tracking at average levels, and yields are currently in line with expectations.



HARVEST PROGRESS

Harvest is scheduled to resume in August and continue through the end of December 2025. We are well-positioned with inventories of capsicums (paprika & chili pepper) and varietals such as; Jalapeño and organic ancho.

MARKET OUTLOOK

As we look ahead, we are closely monitoring organic chili varietals and capsicums due to ongoing tariff pressure and crop failures which may impact broader supply chains. Customers are encouraged to contract early for organic needs.

KEY TAKEAWAYS

- Despite volatility and foreign market uncertainties, SNI's inventories of chili and paprika, combined with its global buying footprint, is in line to satisfy customer agreements and increased demand for 2025.
- SNI's robust supply chain for chilis and capsicums is on plan.
- Tariffs on imports and crop failures in other areas is causing a tight supply.

