Seasonality and costs are two of the biggest considerations that contribute to our fresh fruit offerings. Sustainability is another major consideration. By reducing consumption of fruits that are out-of-season locally, you help reduce carbon emissions produced by the shipment of fruits from afar. Also most of the fruits that are out-of-season are picked unripe, left in storage for weeks, and gassed for color. Our goal is to serve the freshest fruits. By taking only what you can consume in one sitting, you help us to continue offering you the best assortment possible.

Questions? Comments? E-mail dining@berkeley.edu