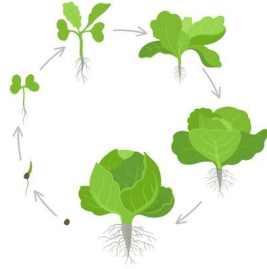


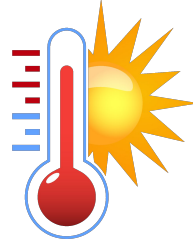
LEGEND



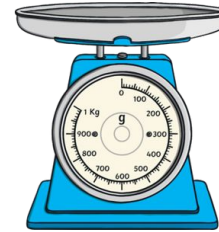
Availability



Growing Time



**Required
Temperature**



**Per Head/Bunch
Weight**



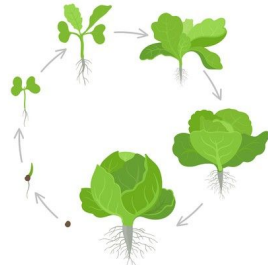
**Shelf Life
(with Refrigeration)**

ROMAINE LETTUCE

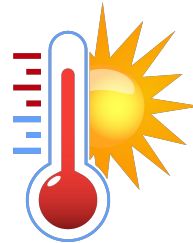
*Elongated and Sturdy leaves with mid ribbes
suitable for wraps and salads*



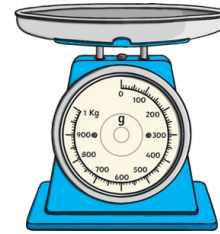
All Year



40 Days



28-35 C



100 Grams



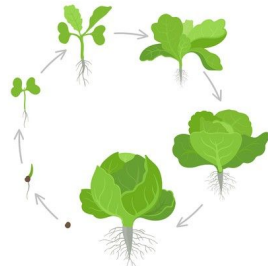
5 Days

LOLLO BIONDA LETTUCE

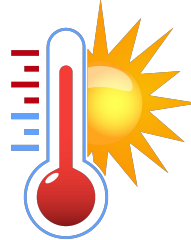
Vibrant frilled leaves that enhances visual and culinary experience of a gourmet salad



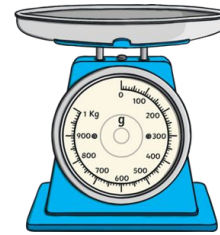
All Year



40 Days



28-35 C



100 Grams



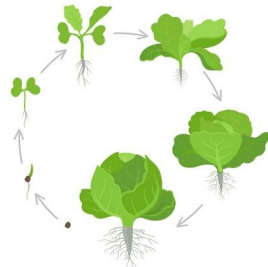
5 Days

LOLLO ROSSO LETTUCE

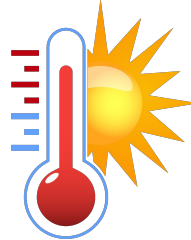
*Visually captivating blend of burgundy and green,
complementing its frilly, textured leaves.*



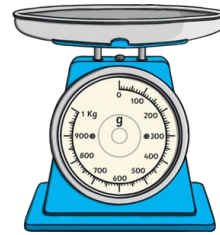
All Year



40 Days



28-35 C



100 Grams



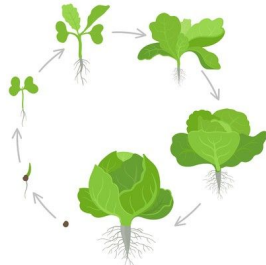
5 Days

BATAVIA LETTUCE

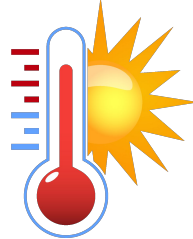
Broad, tender, and vibrant green leaves provide a crisp, mild taste that enhances salads and culinary presentations.



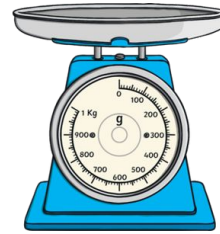
All Year



40 Days



28-35 C



100 Grams



5 Days

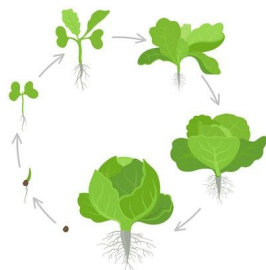
OAK LEAF LETTUCE

(GREEN & RED)

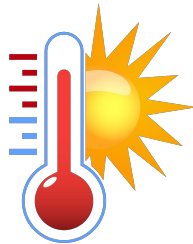
Tender, mild and slightly nutty flavour with delicate, frilly red / green leaves



All Year



40 Days



28-35 C



100 Grams



5 Days

BUTTERHEAD LETTUCE

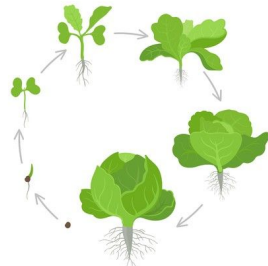
(RED)



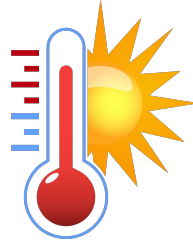
resplendent crimson leaves, velvety texture, delicate flavor, elevating salads



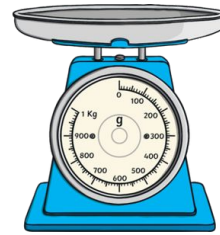
All Year



40 Days



28-35 C



100 Grams



5 Days

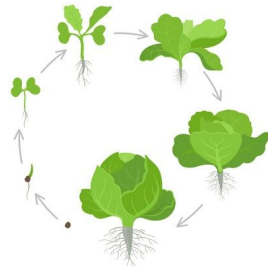
BUTTERHEAD LETTUCE (GREEN)



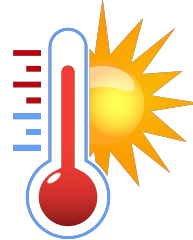
lush emerald foliage, velvety consistency, mild taste, elevating gourmet salads.



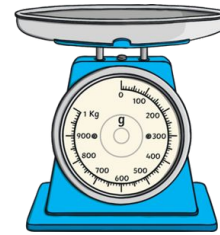
All Year



40 Days



28-35 C



100 Grams



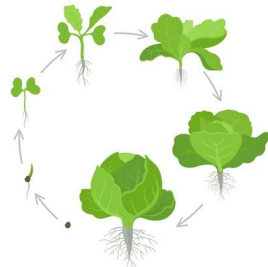
5 Days

CURLY KALE

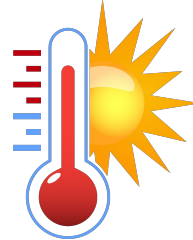
Deep green frilly leaves, hearty texture, earthy flavor, enriching diverse dishes.



All Year



40 Days



28-35 C



100 Grams



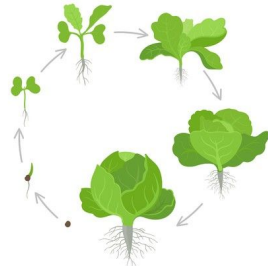
5 Days

RUSSIAN KALE

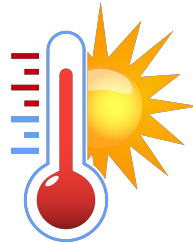
Silvery-green leaves, robust texture, complex flavor, enhancing culinary creations tastefully.



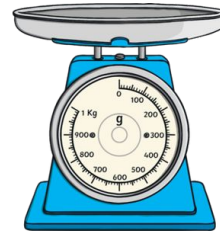
All Year



40 Days



28-35 C



100 Grams



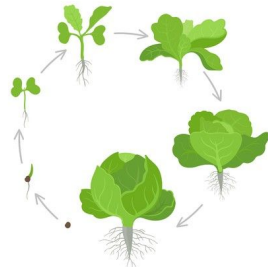
5 Days

BLACK KALE

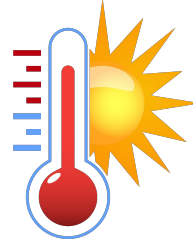
Dark, ruffled foliage, robust texture, bold flavor, enriching culinary creations tastefully.



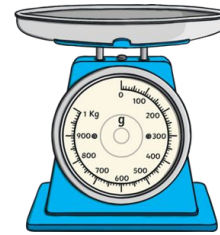
All Year



40 Days



28-35 C



100 Grams



5 Days

SWISS CHARD

(GREEN)



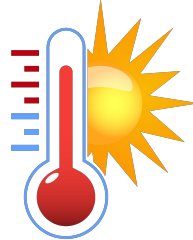
Robust, earthy flavor with tender, crinkly leaves, ideal for culinary versatility



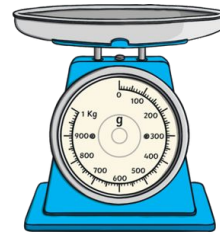
All Year



40 Days



28-35 C



100 Grams



5 Days

SWISS CHARD

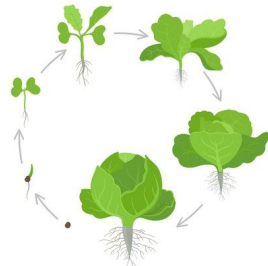
(RED)



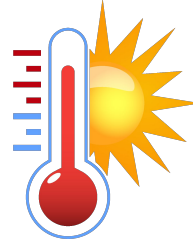
Red Swiss chard: Vibrant, earthy flavor with striking crimson stems and tender, crinkly leaves



All Year



40 Days



28-35 C



100 Grams



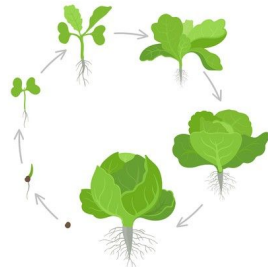
5 Days

BOK CHOY

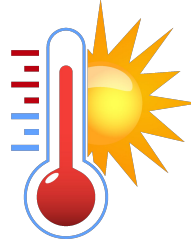
Bok choy: Mild, crisp, and slightly peppery, with thick stems and tender leaves



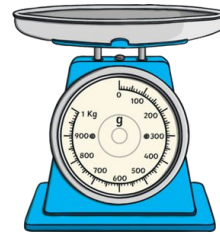
All Year



30 Days



28-35 C



100 Grams



5 Days

TAT SOI

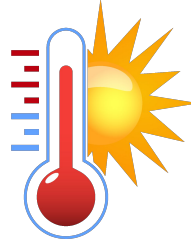
Delicate, mild flavor with spoon-shaped leaves and a tender, crisp texture



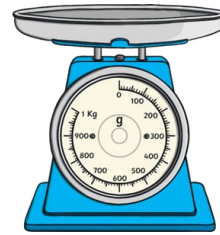
All Year



40 Days



28-35 C



100 Grams



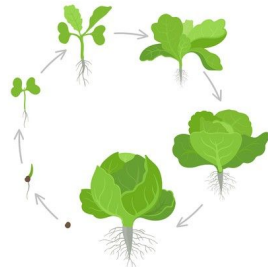
5 Days

CULTIVATED ARUGULA

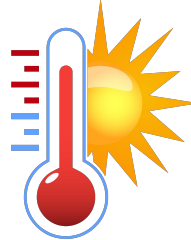
Peppery, bold flavor with deeply lobed leaves and a tender, crisp texture



All Year



40 Days



28-35 C



100 Grams



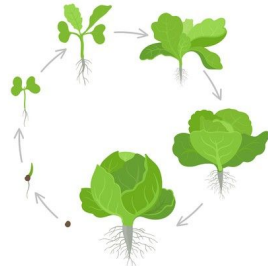
5 Days

WILD ARUGULA

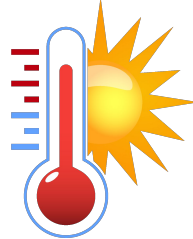
Robust, spicy flavor with deeply lobed, peppery leaves for culinary excitement



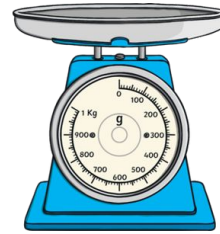
All Year



40 Days



28-35 C



100 Grams



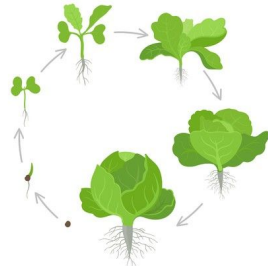
5 Days

CURLY PARSLEY

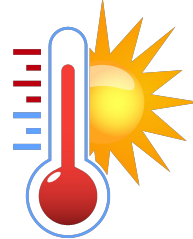
Fresh, mildly peppery flavor with decorative, frilly leaves for culinary garnish



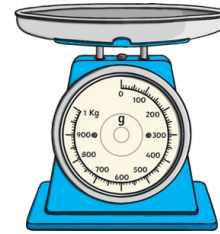
All Year



50 Days



28-35 C



100 Grams



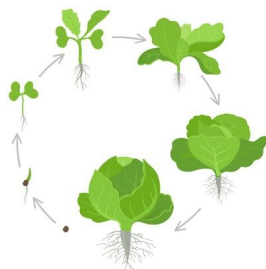
5 Days

CELERY

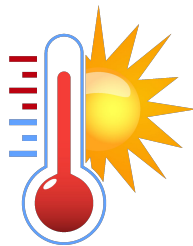
Crisp, refreshing stalks with a clean, slightly savory and subtly sweet flavor



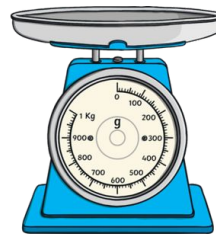
All Year



60 Days



28-35 C



100 Grams



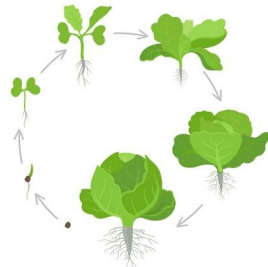
5 Days

ITALIAN BASIL

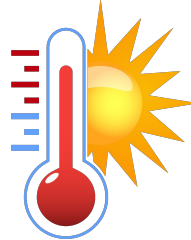
Aromatic, sweet, and slightly peppery flavor with green, tender leaves for culinary excellence



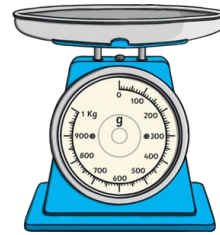
All Year



40 Days



28-35 C



100 Grams



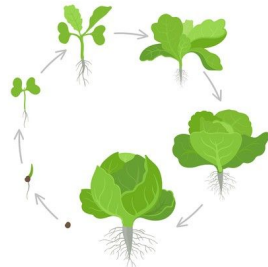
5 Days

SWEET BASIL

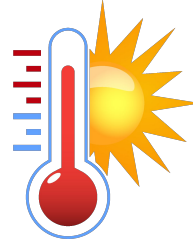
Fragrant, sweet, and mildly peppery flavor with green, tender leaves for versatility



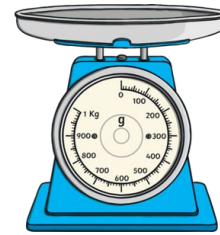
All Year



40 Days



28-35 C



100 Grams



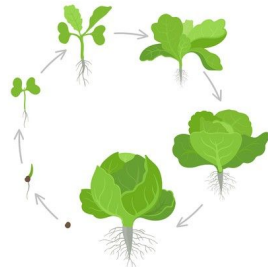
5 Days

PURPLE BASIL

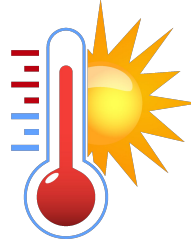
Rich, sweet, and slightly spicy flavor with deep purple, aromatic leaves



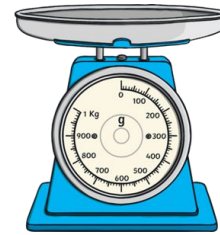
All Year



40 Days



28-35 C



100 Grams



5 Days

CINNAMON BASIL

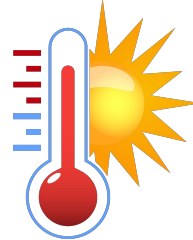
Fragrant, reddish-green leaves, tender texture, sweet-spicy flavor, enhancing culinary creations



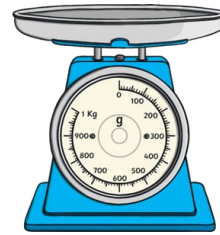
All Year



40 Days



28-35 C



100 Grams



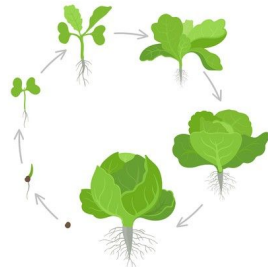
5 Days

LEMON BASIL

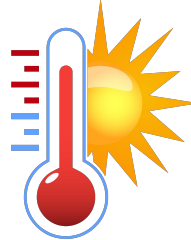
Zesty, citrus-infused flavor with green leaves, perfect for a refreshing twist



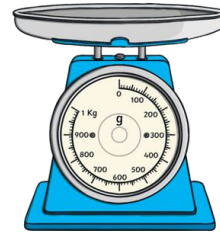
All Year



40 Days



28-35 C



100 Grams



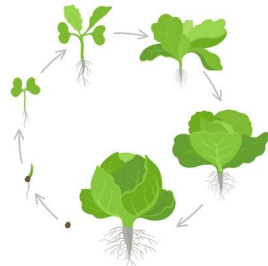
5 Days

THAI BASIL

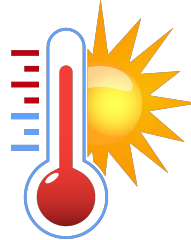
Aromatic, purple-tinged leaves, tender texture, bold, licorice-like flavor, elevating Asian cuisine



All Year



40 Days



28-35 C



100 Grams



5 Days

AMARANTHUS

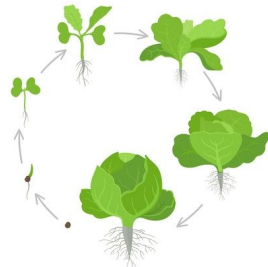
(RED)



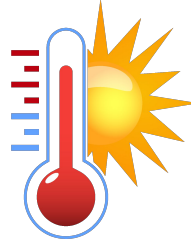
Bold, earthy flavor with vibrant red foliage, adding color to dishes



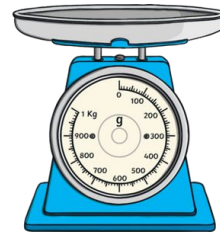
All Year



40 Days



28-35 C



100 Grams



5 Days

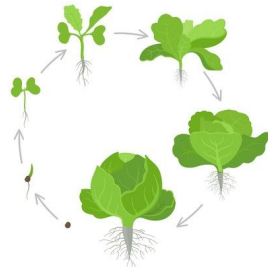
AMARANTHUS

(GREEN)

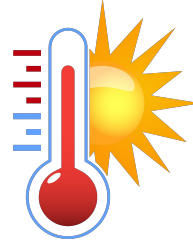
Nutty, earthy flavor with lush green leaves, a versatile culinary choice



All Year



40 Days



28-35 C



100 Grams



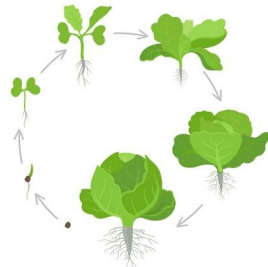
5 Days

SPINACH

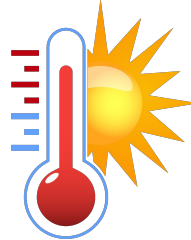
Tender, mild flavor with dark green, smooth leaves, a classic healthy choice



All Year



40 Days



28-35 C



100 Grams



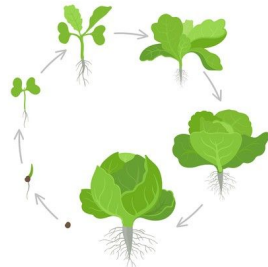
5 Days

DILL

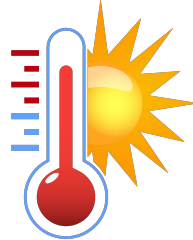
Feathery, green fronds, delicate texture, fresh, herbaceous flavor, enhancing a variety of dishes



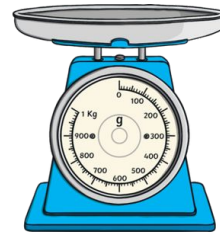
All Year



40 Days



28-35 C



100 Grams



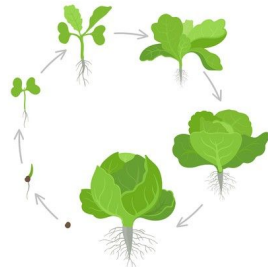
5 Days

MINT

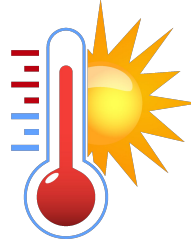
Lush, green leaves, refreshing texture, cool, aromatic flavor, elevating diverse recipes



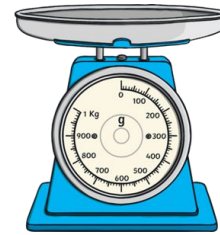
All Year



40 Days



28-35 C



100 Grams



5 Days

PEPPERMINT

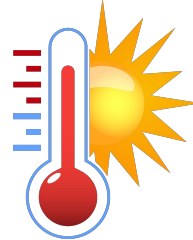
Vibrant, green foliage, invigorating texture, bold, minty flavor, enhancing culinary creations deliciously.



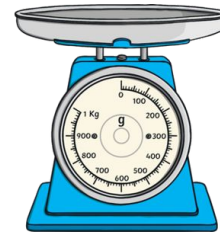
All Year



40 Days



28-35 C



100 Grams



5 Days



HYDROPONIC FRUITING CROP

YELLOW CHERRY TOMATO



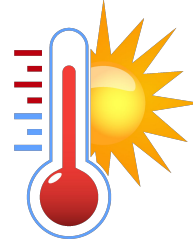
*Petite, vibrant, sweet-tangy, typically featuring a **Brix measurement of 7-9**, adding a colorful accent to diverse dishes, salads, and snacking.*



All Year



100 Days



28-35 C



10 Days

SWEET RED CHERRY TOMATOES

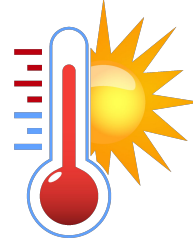
*Petite, rich, sweet-tangy, typically boasting a **Brix measurement of 7-9**, brightening up various dishes, salads, and snacking.*



All Year



100 Days



28-35 C



10 Days

SWEET BERRY TOMATOES

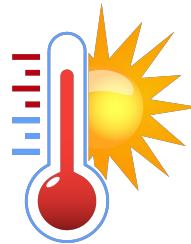
*Petite, fruity, typically registering a **Brix measurement of 8-10**, perfect for snacking, salads, and enhancing culinary creations*



All Year



100 Days



28-35 C



10 Days

ORANGE CHERRY TOMATOES



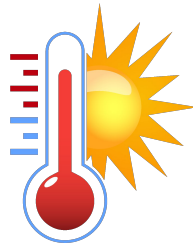
*Petite, fruity, typically registering a **Brix measurement of 8-10**, perfect for snacking, salads, and enhancing culinary creations*



All Year



100 Days



28-35 C



10 Days

GREEN CHERRY TOMATOES

*Crisp, slightly tart flavor with small, green-hued fruit when ripe, a unique snack with a **Brix measurement of 6-8.***



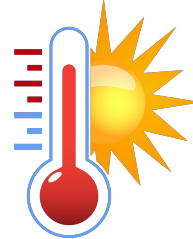
Brix - 9



All Year



100 Days



28-35 C



10 Days

PINK CHERRY TOMATOES

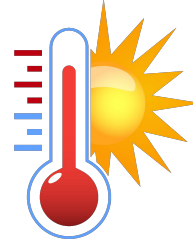
*Rosy, bite-sized gems, offer a subtle tartness, enhancing summer salads, with a **Brix measurement of 8-9***



All Year



100 Days



28-35 C



10 Days

CHOCOLA TOMATOES



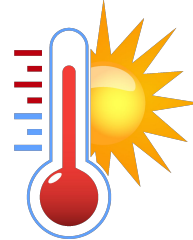
*Rich, sweet, and earthy flavor with deep brownish-red, medium sized fruit, a gourmet delight with a **Brix** measurement of 6-8.*



All Year



100 Days



28-35 C



10 Days

BEEFSTEAK TOMATOES

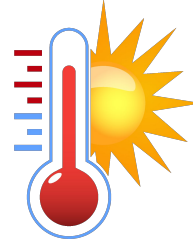
*Large, typically 200-400 grams, perfect for hearty sandwiches, burgers and salads with a **Brix measurement of 4-6.***



All Year



100 Days



28-35 C



10 Days

COEUR DE'BEOUF TOMATOES



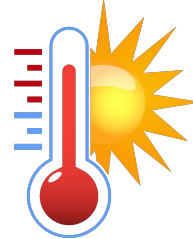
*Robust, meaty flavor with large, heart-shaped, red fruit, perfect for slicing with a **Brix measurement of 5-7.***



All Year



100 Days



28-35 C



10 Days

ROMA TOMATOES

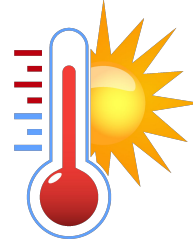
*Mild, slightly tangy flavor with oblong, meaty fruit, ideal for sauces with **Brix measurement of 5-7***



All Year



100 Days

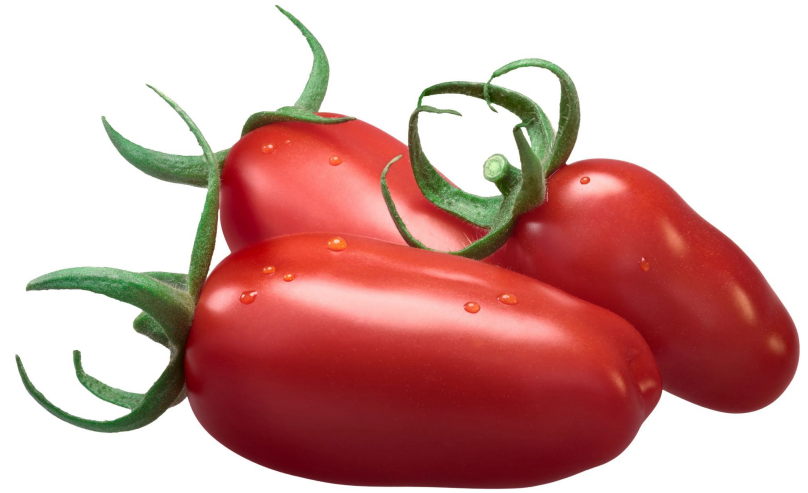


28-35 C



10 Days

SAN MARZANO TOMATOES



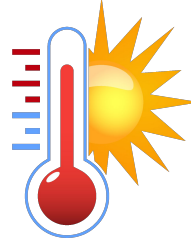
*Intense, sweet, and low-acid flavor, ideal for rich sauces with a **Brix measurement of 5-7.***



All Year



100 Days



28-35 C



10 Days

PEAR TOMATOES

*Petite, for snacking, salads, and garnishes,
adds vibrant color with a **Brix**
measurement of 3-5*



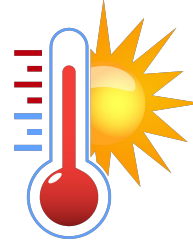
Brix - 7



All Year



100 Days



28-35 C



10 Days

YELLOW PEAR TOMATOES



*Sun-kissed, dainty, with a delightful, sweet-tart flavor, perfect for snacking, salads, and vibrant culinary accents with a **Brix measurement of 3-5***

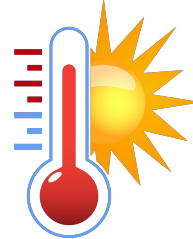
Brix - 7



All Year



100 Days



28-35 C



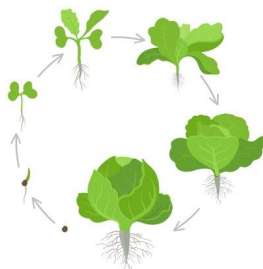
10 Days

CLUSTER TOMATOES

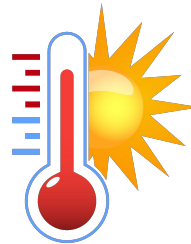
*Bunched, fresh, and ripe, they're fantastic for showcasing in salads, salsas, and appetizer platters with a **Brix measurement of 4-6***



All Year



100 Days



28-35 C



10 Days

ENGLISH CUCUMBER

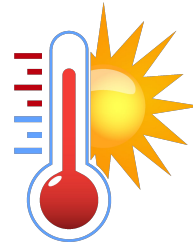
*Sleek, seedless, crisp, and refreshingly mild, an excellent choice for salads and sandwiches with a **Brix measurement of 7-9***



All Year



45 Days



28-35 C



10 Days

LONG ENGLISH CUCUMBER

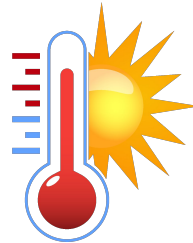
*Elegantly elongated, showcasing a crisp, refreshingly mild taste, ideal for salads and gourmet sandwiches with a **Brix measurement of 7-9***



All Year



45 Days



28-35 C



10 Days

SNACK CUCUMBER

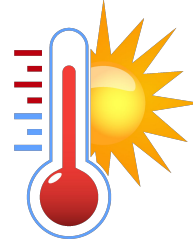
*Petite, crunchy, with a refreshingly mild flavor, perfect for healthy snacking and appetizers with a **Brix measurement of 7-9***



All Year



45 Days



28-35 C



10 Days

YELLOW BELL PEPPER

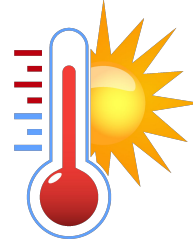
Vibrant and sweet, ideal for adding bright, mild flavor and color to dishes and salads.



All Year



100 Days



28-35 C



10 Days

RED BELL PEPPER

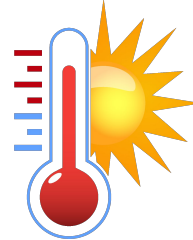
Bold and robust, it imparts dishes and salads with a sweet, fiery vibrancy



All Year



100 Days



28-35 C



10 Days

ORANGE BELL PEPPER

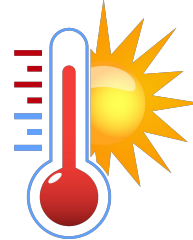
Lively and zesty, it brings dishes and salads to life with a sweet, tangy kick



All Year



100 Days



28-35 C



10 Days

CHOCOLATE BELL PEPPER

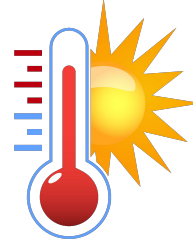
Dark and alluring, it lends a rich, smoky essence to dishes and salads



All Year



100 Days



28-35 C



10 Days

RED SNACK PEPPER

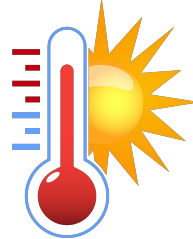
*Petite and fiery, these little peppers add a spicy punch to dishes and snacks, with a touch of sweetness and an average **heat level of 100 SHU***



All Year



100 Days



28-35 C



10 Days

YELLOW SNACK PEPPER

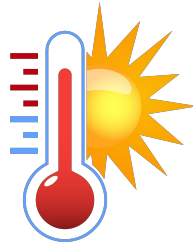
*Petite and radiant, perfect for snacking, salads, and appetizers, it has a mild sweet flavour with a **Brix measurement of 7-9***



All Year



100 Days



28-35 C



10 Days

ORANGE SNACK PEPPER

Compact and vibrant, excellent for snacking, salads, and garnishes, it has a **Brix measurement of 7-9**



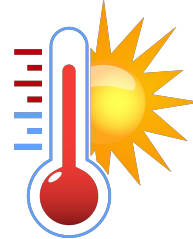
SHU- 7



All Year



100 Days



28-35 C



10 Days

CHILLI PEPPER

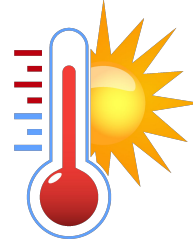
*Fiery, versatile, and tantalizing, enriching dishes with a spicy, zesty kick, often measuring around **30,000 to 50,000 Scoville Heat Units.***



All Year



100 Days



28-35 C



10 Days

RED HOT PEPPER

(Thai Bird's Eye)

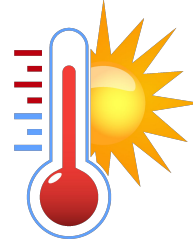
Zesty, versatile, spices up dishes with a fiery kick, registering around **50,000 to 100,000 Scoville Heat Units**



All Year



100 Days



28-35 C



10 Days

MALDIVIAN CHILLI (GITHEYO)

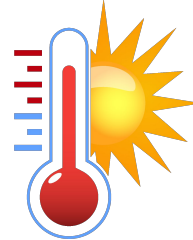
*Piquant, multipurpose, adds heat to dishes with a lively zest, typically measuring around **75,000 to 100,000 Scoville Heat Units***



All Year



100 Days



28-35 C



10 Days

GHOST PEPPER

*Famously known as Bhoot Jolokia, is incendiary and multifaceted, imparting intense heat at over **1,000,000 Scoville Heat Units***



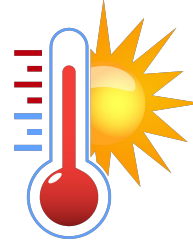
SHU- 7



All Year



100 Days



28-35 C



10 Days

JALAPENO PEPPERS

Flavorful, versatile, adds mild heat to dishes, elevating them with a zesty kick, typically measuring around 2,500 to 8,000 Scoville Heat Units



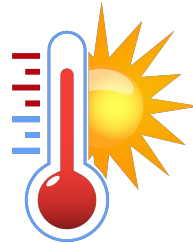
SHU- 7



All Year



75 Days



28-35 C



10 Days

YELLOW ZUCCHINI

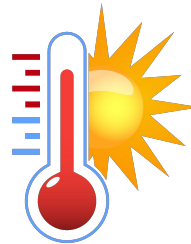
Bright and succulent, it enhances recipes with a mildly sweet flavor, typically registering a **Brix measurement of around 5-6**, signifying its natural sweetness.



All Year



45 Days



28-35 C



10 Days

GREEN ZUCCHINI

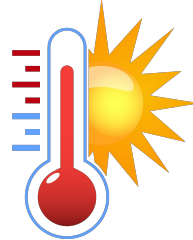
Fresh and tender, it enriches dishes with a mildly earthy flavor, often presenting a **Brix measurement around 4-5**, indicating its inherent sweetness.



All Year



45 Days



28-35 C



10 Days

MUSKMELON

Fragrant, luscious, with a naturally sweet taste, commonly exhibiting a **Brix measurement of 12-14**, showcasing its inherent sweetness.



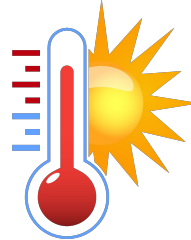
Brix - 13



All Year



75 Days



28-35 C



10 Days

SUN MELON

*Aromatic, succulent, typically presenting a **Brix measurement of 12-14**, a delightful addition to refreshing fruit salads and desserts.*



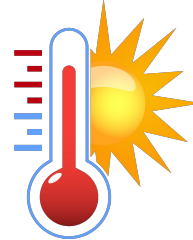
Brix - 15



All Year



75 Days



28-35 C



10 Days