



LEVARHT

CHICORY



ORIGIN

The leaf crop chicory is grown in the dark, since the leaves turn green in the light. Chicory can be eaten both raw and cooked. In the past chicory had a somewhat bitter taste, but today's chicory varieties have little or no bitterness.

Chicory is a two year crop. In the first year, the roots are grown by sowing. The harvested roots are placed in trays (in the dark). This is done in trays with running water. A chicory crop then emerges from this in 3 to 4 weeks. We work with carefully selected chicory growers. By shipping direct from the grower, we supply the freshest possible product.

GROWER

Country: Holland
Certificates: Global Gap

AVAILABILITY

Year round

VARIETIES

Long chicory, Short chicory, Mini chicory

PACKAGING

Country: Holland
Block pallet: 128
Box weight: oodtainer 10x500gr

STORAGE TEMPERATURE

1 °C – 33.8 F

CERTIFICATION



ALSO AVAILABLE



Asparagus



Leek



Chicory red

BRINGING — — THE BEST TOGETHER

Connecting people all over the world is what drives us and our business. We want to bring people together to achieve our shared goal - to make our freshest and most delicious fruit and vegetables available to anyone, anywhere in the world, all year round.

Together with our partners we want to realize our shared ambitions. We want to conquer the challenges of fresh fruit and vegetables, find the opportunities in our challenging market and make it all happen.

Bringing the best is not something we can do alone ... we do it together!

