



LEVARHT

# LEEK



## ORIGIN

The leek is one of the most commonly used vegetables in Dutch cooking, and can be eaten both raw and cooked. The average Dutch household consumes 2 kg of leeks a year.

Leeks are spicy, aromatic vegetables with long white stems and green leaf. The summer and autumn varieties have a longer shaft (distance between roots and leaf) than the winter varieties. In the past leeks were only available in the autumn and winter. By using various varieties, it is now possible to supply leeks from Holland all year round.

We work with carefully selected leek growers. By shipping direct from the grower, we supply the freshest possible product.

## GROWER

Country: Holland, Belgium, Spain  
Certificates: Global Gap

## AVAILABILITY

Holland: year round  
Belgium: year round  
Spain: Week 1 to 24

## VARIETIES

Short: +/- 35cm  
Long: +/- 56cm

## PACKAGING

Country	Block pallet	Box weight
Box	120/60	5/10 kg
EPS	60	10 kg
Box flowpack	60	500/1000 g
Box Double	60	1000 g
Net bag	150	2/3/5/10 kg

## STORAGE TEMPERATURE

0 °C – 32F

## CERTIFICATION



## ALSO AVAILABLE



Celery sticks



Fennel



Chicory

# 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!

