

Lord Garlic



Lord Garlic **VIOLET SPRING**

Group IV variety violet type (asiatics) it develops flower stalk (Hardneck).



VIOLET SPRING GARLIC

Its place of origin is Asia and it's also known as Violet Chinese garlic. With fine peels and violet stripy color, its caliber can reach over the 70mm which makes it ideal for markets seeking big bulbs. Its flavor and aroma are more intense and a bit spicy, its content in allicin is average.

BULBS

Big size flattened bulbs of white color with violet streaks. 10 to 12 cloves with low compactation in the bulb.

CLOVES

Medium size low intensity violet color.

EARLINESS

Very earliness, available as green garlic from the end of May.

CONSERVATION

Short term of fridge and natural conservation.

ORGANOLEPTICS

Low sharpness, subtle aroma and taste.

RECOMMENDATIONS

For salads and uncooked seasonings due to its soft aroma and taste. Low nutraceutical interest.



Rainbow Harvest, through its qualified growers, commercializes and supplies fresh and quality food.

A strict control and a close supervision are performed starting on the land and extended to all processes carried out until final conservation under controlled temperature. This allows Rainbow Harvest to guaranty the highest quality standards on fresh products worldwide delivery.

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FORMAT

CLEAN BULBS



BRUSHED BULBS



GREEN



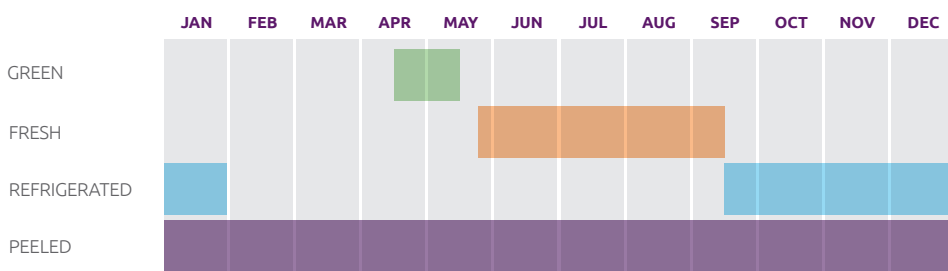
PEELED CLOVES



Processing and peeling by hand or by mechanical methods.

Available in **ecc**

CALENDAR



BULB

White colored with violet streaks, big and flat.

PLANT

HARD NECK



SOFT NECK



BULB DIAMETER

MINIMUM 37 cm

MAXIMUM 70 cm

CLOVES

From 10 to 12.

FLAVOUR

Slightly spicy, low Allicin content.

PACKAGING

In bulk for full containers.

Carton box of 10, 15 or 20 kg.

Sack of 10, 15, 20 or 25 kg.

Mesh of 250 grs, 500 grs or 1kg.