

Lord Garlic



Lord Garlic **WHITE SPRING**

Group III variety white type (asiatics) it develops flower stalk (Hardneck).



WHITE SPRING GARLIC

It's place of origin is Asia and therefore it's also known as White Spring garlic. It has very fine and bright peels and its caliber can reach over the 70mm which makes it ideal for markets seeking big bulbs. Its flavor and aroma are mild and also the content in allicin.

BULBS

Big size flattened bulbs of white intense color. 10 to 12 cloves with medium compactation in the bulb.

CLOVES

Medium - big size low intensity brownish color.

EARLINESS

Medium earliness, available as green garlic from the middle of June.

CONSERVATION

Medium term of fridge and natural conservation.

ORGANOLEPTICS

Medium sharpness, intense aroma and mild taste .

RECOMMENDATIONS

For white meats and fish with a moderate 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.

Lord Garlic **WHITE SPRING**

FORMAT

CLEAN BULBS



BRUSHED BULBS



GREEN



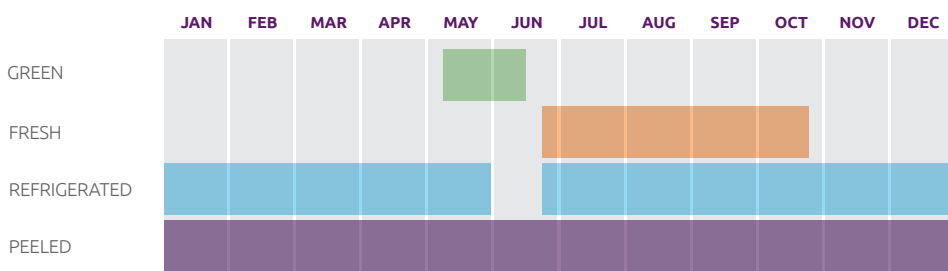
PEELED CLOVES



Processing and peeling by hand or by mechanical methods.

Available in **ecc**

CALENDAR



BULB

White shiny color, big and flat.

PLANT

HARD NECK



SOFT NECK



BULB DIAMETER

MINIMUM 45 cm

MAXIMUM 70 cm

CLOVES

From 10 to 12.

FLAVOUR

Mild, 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.