



PACBELIMEX

## OUR SALAD RANGE



For last years, salad offer has known a huge increase in most of grocery stores and supermarkets. There is the cabbage lettuce, known of everyone, the lamb's lettuce, the lollo bionda and the lollo rossa, the oak leaf, la frisée, the batavia, the iceberg lettuce, the romaine lettuce, the radicchio are also easily available.

- **THE CABBAGE LETTUCE** is available all year long. Its great taste makes it the most known lettuce. Its big red/green leaves are similar to the shape of a cabbage, thick low.
- **LAMB'S LETTUCE** is also available all year long, but it is mostly preferred in spring and winter times. There are 2 types of lamb's lettuce, one with bigger and clearer leaves, and the other with smaller and darker leaves. It tastes is comparable with nuts. *(Packaging: 1 kg EPS)*
- The varieties **LOLLO BIONDA** and **LOLLO ROSSA** are obtainable all year long too, with a greater supply in the summer. Lollo Rossa is the red type, Lollo Blonda the green.
- **THE OAK LEAF** is red/green coloured. Its leaves are in the shape of an oak leaf. This salad has a slight taste of nut. Its life expectancy is limited. It is available all year long except in January.
- **THE CURLY ENDIVE** is a type of salad which leaves are strongly curled on the edges and strongly cut. The heart is yellow, the leaves are green.
- **THE BATAVIA** is a mix between the oak leaf and the cabbage lettuce. Its leaves are brown/green.
- **THE ICEBERG LETTUCE** is very thick with a very thick heart. Leaves are fresh and crunchy. Its conservation is longer and its taste is stronger.
- **THE ROMAINE LETTUCE** is conical shaped with long leaves. External leaves are hard whereas the heart is pale and tender ready to be eaten.

### Packaging:

6, 8, 10, 12 in EPS, IFCO, CHEP

Wood, tray

FLOWPACK