

PRODUCT SPECIFICATION SHEET

Open from 2:00am - 7:30am EST

Phone: +0061 3 9687 2522 Fax: +0061 3 9687 2520

Email: orders@flowerdalefarm.com.au

Chervil Microgreen Pot - MIC17R

Delivering a mild aniseed flavour and aroma, Microgreen Chervil is a versatile addition to any meal. Its blade like appearance with tiny seed heads creates visual appeal as the ideal garnish.

Flavour: Highly aromatic, delicate, aniseed flavour.

Uses: Microgreen Chervil is often used as a replacement for parsley. Add it to poultry, seafood, and vegetable dishes. Try it also as a fresh twist in omelettes, salads, and soups.

Appearance: Thin and attenuated bright-green leaves with one sharply serrated leaf having a long dark-brown seed attached at each tip. Pale stems with a pink hue.

Storage: To maintain freshness, store between 1-7 degrees C. Microgreen Chervil should be consumed within 10 days of packing. Rinse lightly under cold clean water before use.

Health Benefits: Vitamins A and C, as well as calcium, iron, manganese, potassium and zinc.

Product Sizes: Open Pots (12x pots available wholesale)

Availability: Flowerdale Farm's Microgreen Chervil is cultivated in hydroponic conditions and is available year round.



Palliation & Transport:

Unit weight net: 200g

Units per outer: 12

Boxes per layer: 12

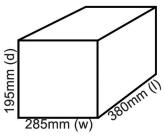
Layers per pallet: 11

Box gross weight: 3kg

Box dimensions: 285mm (w) x 380mm (l) x 195mm (d)

Unit dimensions: 100mm (w) x 200mm (l) x 100mm (d)







Pallet Configuration: 12 boxes per layer



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Chervil Microgreen Punnet - MIC18R

Delivering a mild aniseed flavour and aroma, Microgreen Chervil is a versatile addition to any meal. Its blade like appearance with tiny seed heads creates visual appeal as the ideal garnish.

Flavour: Highly aromatic, delicate, aniseed flavour.

Uses: Microgreen Chervil is often used as a replacement for parsley. Add it to poultry, seafood, and vegetable dishes. Try it also as a fresh twist in omelettes, salads, and soups.

Appearance: Thin and attenuated bright-green leaves with one sharply serrated leaf having a long dark-brown seed attached at each tip. Pale stems with a pink hue.

Storage: To maintain freshness, store between 1-7 degrees C. Microgreen Chervil should be consumed within 10 days of packing. Rinse lightly under cold clean water before use.

Health Benefits: Vitamins A and C, as well as calcium, iron, manganese, potassium and zinc.

Product Sizes: Living Top Seal Punnets (15 x punnets available wholesale)

Availability: Flowerdale Farm's Microgreen Chervil is cultivated in hydroponic conditions and is available year round.



Palliation & Transport:

Unit weight net: 140g

Units per outer: 15

Boxes per layer: 12

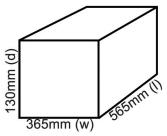
Layers per pallet: 17

Box gross weight: 2.5kg

Box dimensions: 365mm (w) x 565mm (l) x 130mm (d)

Unit dimensions: 115mm (w) x 110mm (l) x 115mm (d)







Pallet Configuration: 12 boxes per layer