

# BASIL

**Basil Shelf Life: 10 days**  
**Ideal Storage Temperature: 55°**  
**Practical Storage Temperature:**  
**Ambient Temperature**

**B**asil, also known as Genovese or Sweet Basil, is an aromatic annual herb with a sweet, pungent and slightly spicy flavor. Use to enhance the flavor of:

- Vegetables
- Poultry and meat
- Egg dishes
- Stews
- Soups
- Salads

**T**he herb is also very low in calories and contains no cholesterol, yet is a great source of many essential nutrients, vitamins, and minerals including:

- Potassium
- Manganese
- Copper
- Magnesium





# BASIL

## PRODUCT SIZE

## CLAMSHELL CASE

## BULK PACKAGE

UPC Code	810028040489	810028040878
Case Pack	8 Count / .75 oz	16 Ounces
Box Size	8.3 x 7.8 x 5.6	15.6 x 7.6 x 5.1
Pallet TI/HI	20 x 10	150 cases / 15 x 10
Country of Origin	United States	
Growing Standards	We grow our leafy greens, herbs and microgreens year round using a variety of hydroponic growing techniques. Our sustainable, greenhouse operation features compostable growing matter; recycling of water and nutrients; beneficial insects to combat pests and organic products to combat disease.	
Food Safety	We are Global GAP (Good Agricultural Practices) Certified operation, adhering to the highest procedures for sustainability and GMP (Good Manufacturing Practices).	





# CHIVES

**Chives Shelf Life: 21 days**  
**Ideal Storage Temperature: 32°**  
**Practical Storage Temperature: 33°–40°**

**C**hives provide a mild, onion flavor and make for a great addition to:

- Eggs
- Potatoes
- Seafood
- Soups

**R**esearch suggests that the vitamins found in chives, like Vitamin K and folate, offer health benefits including:

- Improve bone health and blood clotting
- Provide support for conditions like dementia and Alzheimer's disease





# CHIVES

## PRODUCT SIZE

## CLAMSHELL CASE

## BULK PACKAGE

UPC Code	810028040564	810028040885
Case Pack	8 Count / .75 Ounces	16 Ounces
Box Size	8.3 x 7.8 x 5.6	15.6 x 7.6 x 4
Pallet TI/Hi	20 x 10	150 cases / 15 x 10
Country of Origin	United States	
Growing Standards	We grow our leafy greens, herbs and microgreens year round using a variety of hydroponic growing techniques. Our sustainable, greenhouse operation features compostable growing matter; recycling of water and nutrients; beneficial insects to combat pests and organic products to combat disease.	
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# CILANTRO

**Cilantro Shelf Life: 21 days**  
**Ideal Storage Temperature: 32°**  
**Practical Storage Temperature: 33°–40°**

**C**ilantro is a popular herb prized for its distinct, slightly bitter taste that pairs well with meats, seafood, and vegetables. It has a bright, citrusy fragrance that can freshen up most any dish. Add it to:

- Pico de gallo
- Pesto
- Chutney
- Drinks
- Guacamole
- Salads
- Beans
- Stir-fries
- Soups
- Fish
- Curries

**P**airing roasted corn with chopped cilantro and fresh lime is an easy side dish that is full of flavor. In addition to aroma and flavor, cilantro adds nutrition to your plate. It contains vitamins A, C, and K, and other nutrients.





# CILANTRO

## PRODUCT SIZE

## CLAMSHELL CASE

## BULK PACKAGE

UPC Code	810028040298	810028040892
Case Pack	8 Count / .75 Ounces	16 Ounces
Box Size	8.2 x 7.8 x 5.6	15.6 x 7.6 x 5.1
Pallet TI/Hi	20 x 10	150 cases / 15 x 10
Country of Origin	United States	
Growing Standards	We grow our leafy greens, herbs and microgreens year round using a variety of hydroponic growing techniques. Our sustainable, greenhouse operation features compostable growing matter; recycling of water and nutrients; beneficial insects to combat pests and organic products to combat disease.	
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# DILL

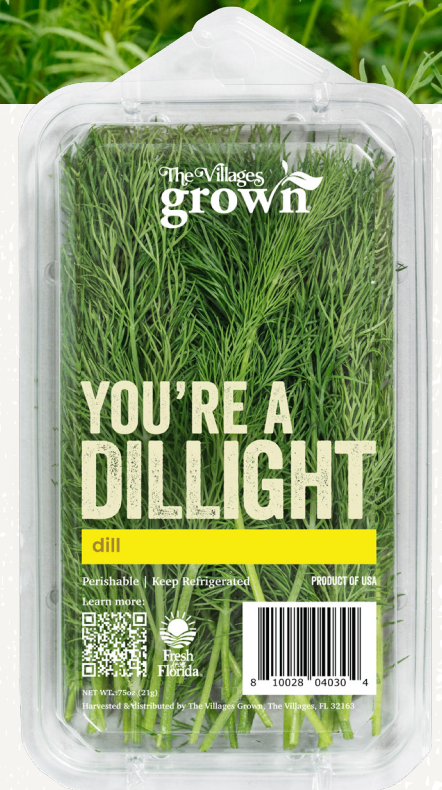
**Dill Shelf Life: 21 days**  
**Ideal Storage Temperature: 32°**  
**Practical Storage Temperature: 33°–40°**

**D**ill has a deliciously fresh, citrus-like taste with a flavor profile similar to fennel and celery. Quite popular in European and Asian cuisines, it is often paired with:

- Salmon
- Potatoes
- Yogurt-based sauces
- Salads

**I**n addition to culinary uses, dill is rich in several nutrients. One cup (9 grams) of fresh dill sprigs provides approximately:

- Vitamin C: 8% of the Daily Value (DV)
- Manganese: 5% of the DV
- Vitamin A: 4% of the DV
- Folate: 3% of the DV
- Iron: 3% of the DV





# DILL

## PRODUCT SIZE

## CLAMSHELL CASE

## BULK PACKAGE

UPC Code	810028040304	810028040908
Case Pack	8 Count / .75 Ounces	16 Ounces
Box Size	8.2 x 7.8 x 5.6	15.6 x 7.6 x 5.1
Pallet TI/HI	20 x 10	150 cases / 15 x 10
Country of Origin	United States	
Growing Standards	We grow our leafy greens, herbs and microgreens year round using a variety of hydroponic growing techniques. Our sustainable, greenhouse operation features compostable growing matter; recycling of water and nutrients; beneficial insects to combat pests and organic products to combat disease.	
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# PARSLEY

**Parsley Shelf Life: 21 days**  
**Ideal Storage Temperature: 32°**  
**Practical Storage Temperature: 33°-40°**

**P**arsley is a popular herb often used in American, European, and Middle Eastern cooking. It has a clean and peppery taste with a touch of earthiness, making it a great all-around herb. Though often seen as a garnish, Parsley is a great choice when looking to elevate the flavor of:

- Soups
- Salads
- Vegetable recipes
- Fish recipes

**S**tudies have shown that aside from its many culinary uses, parsley is highly nutritious and has powerful health benefits. It is rich in antioxidants and vitamins A, K, and C and helps support:

- Steady blood sugar levels
- Cardiovascular health
- Renal health
- Skeletal health





# PARSLEY

## PRODUCT SIZE

## CLAMSHELL CASE

## BULK PACKAGE

UPC Code	810028040588	810028040939
Case Pack	8 Count / .75 oz	16 Ounces
Box Size	8.3 x 7.8 x 5.6	15.6 x 7.6 x 5.1
Pallet TI/Hi	20 x 10	150 cases / 15 x 10
Country of Origin	United States	
Growing Standards	We grow our leafy greens, herbs and microgreens year round using a variety of hydroponic growing techniques. Our sustainable, greenhouse operation features compostable growing matter; recycling of water and nutrients; beneficial insects to combat pests and organic products to combat disease.	
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# SAGE

**Sage Shelf Life: 21 days**  
**Ideal Storage Temperature: 32°**  
**Practical Storage Temperature: 33°–40°**

**S**age is often described as being warm and astringent, and should be used sparingly as its strong aroma and earthy flavor can quickly overpower a dish. It is an herb with notes of:

- Pine
- Eucalyptus
- Mint
- Pepper

**I**t is packed with beneficial nutrients. Studies show that drinking 1 cup (240 ml) of sage tea twice daily significantly increased antioxidants. It is also known to:

- Lower both total cholesterol and “bad” LDL cholesterol
- Raise “good” HDL cholesterol





# SAGE

## PRODUCT SIZE

## CLAMSHELL CASE

## BULK PACKAGE

UPC Code	810028040809	810028040953
Case Pack	8 Count / .75 oz	16 Ounces
Box Size	8.3 x 7.8 x 5.6	15.6 x 7.6 x 5.1
Pallet TI/Hi	20 x 10	150 cases / 15 x 10
Country of Origin	United States	
Growing Standards	We grow our leafy greens, herbs and microgreens year round using a variety of hydroponic growing techniques. Our sustainable, greenhouse operation features compostable growing matter; recycling of water and nutrients; beneficial insects to combat pests and organic products to combat disease.	
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