



PRODUCT SHEET · RANGE

FRESH HERBS

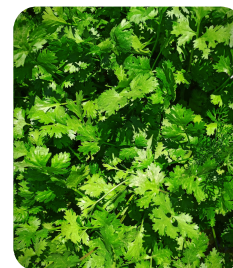
Fresh and fragrant, delivered weekly, all year round.



Basil, mint, parsley, coriander, chives and thyme grow in our greenhouse, sheltered from dust and extreme heat. Bunches are cut to order and cooled immediately to keep their full aroma. Continuous growing keeps volumes steady in both the dry and rainy seasons.

OUR RANGE

- Basil
- Mint
- Parsley
- Coriander
- Chives
- Thyme



12/12

Year-round continuous production

Greenhouse

Hydroponic growing in a controlled climate

Batch

Traceability from harvest to delivery

Cold

Cold chain from harvest onwards

AGRINOVA-FARM · SENEGAL

Fresh, fragrant herbs, grown all year round.



Basil

Powerful aroma, for cooking, pesto and cocktails. 10 °C · 7 days.



Mint

A must for mint tea and drinks. 0 °C · 2–3 weeks.



Parsley

Clean flavour, for cooking and garnish. 0 °C · 1–2 months.



Coriander

Fresh and citrusy, for world cuisines. 0–1 °C · 2 weeks.



Chives

Delicate flavour, for cutting and plate garnish. 0 °C · 2–3 weeks.



Thyme

Fragrant, for grills and slow-cooked dishes. 0 °C · 2–3 weeks.

SPECIFICATIONS

Presentation	Bunches cut to order, or living pots
Storage	0 °C for most herbs · basil at 10 °C
Humidity	90–100 % RH
Shelf life	From 7 days (basil) to 1–2 months (parsley), see each herb
Availability	Year-round, weekly deliveries

PACKAGING

50–100 g bunch

30 g bag or clamshell

1 kg foodservice case

Living pot

WHO IT IS FOR

Supermarkets

Hotels & restaurants

Bars & cafés

Distributors

Handling tip Basil does not like cold: store it separately, around 10 °C. All herbs are sensitive to ethylene.

Request your B2B quote

Regular volumes, framework contracts and professional logistics.

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