



PRODUCT SHEET · RANGE

SALADS

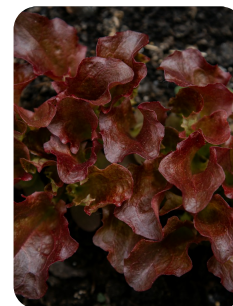
Crisp and clean, free of soil and sand.



Our lettuce is grown soilless in a closed greenhouse, with controlled water and nutrients. Leaves arrive clean, which cuts washing time and kitchen waste. Cooled right after harvest, they stay crisp all the way to the plate.

OUR RANGE

- **Butterhead**
- **Batavia**
- **Red oak leaf**
- **Lollo bionda**
- **Romaine**



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

Crisp lettuce grown in a controlled environment.



Butterhead

Tender, melting leaves with a soft heart.



Batavia

Crisp and full-bodied, excellent holding.



Red oak leaf

Deep burgundy lobed leaves, for mixes.



Lollo bionda

Light green frilly leaves, very decorative.



Romaine

Long crunchy leaves, for Caesar salad.



Hydroponic growing

Harvested several times a week, all year round.

SPECIFICATIONS

Presentation	Whole head, or living lettuce with its root ball
Weight	By variety and specification
Storage	0 °C · 98–100 % RH
Shelf life	2 to 3 weeks in the cold chain
Availability	Year-round, harvested several times a week

PACKAGING

Case of 12 heads

Individual sleeve

125 g baby leaf mix

Living lettuce

WHO IT IS FOR

Supermarkets

Hotels & restaurants

Contract catering

Fast food & caterers

Handling tip Highly sensitive to ethylene: never store lettuce with tomatoes or ripe fruit.

Request your B2B quote

Regular volumes, framework contracts and professional logistics.

info@agrinoa-farm.com · agrinoa-farm.com