



Open Heart Cos

A truly multi-purpose lettuce



Sharing a healthy future



Why Open Heart Cos?

Story to tell



Rijk Zwaan breeders have recognised the exciting opportunities created by the broad range of Cos types and their attempt to combine the best characteristics from all varieties has resulted in Rijk Zwaan's Open Heart Cos.

It is an open, green lettuce with solid veins and long leaves of equal width. One of its notable characteristics is that the leaves can be harvested mechanically thanks to its open habit.

The suitability for processing becomes evident after cutting across the plant above the growing point: lots of evenly sized leaves are clearly displayed. Desirable features include a thin and partly flexible midrib which minimises 'pinking' and assists with shelf-life which is particularly valuable for processors.

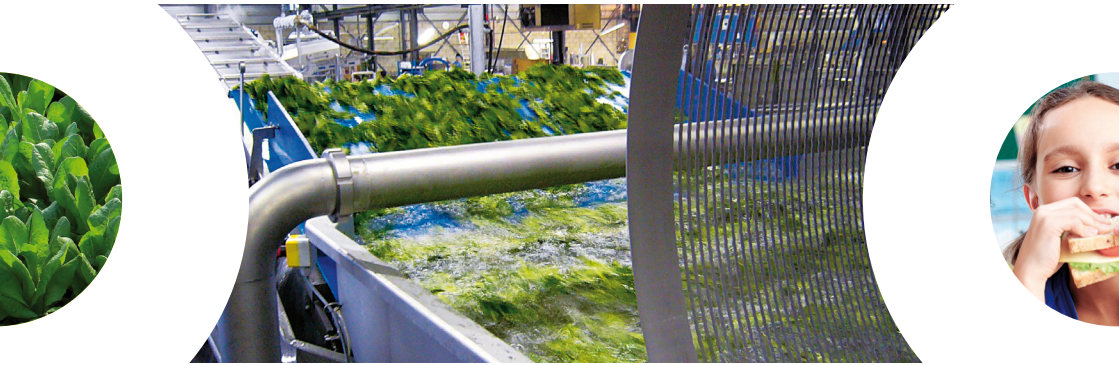


"Strong, uniformly narrow leaves with solid veins"



Normal Cos compared to

Multi-purpose cos



Growers

Greater number of plants per ha, high yield and easy to harvest, resulting in lower production costs.

Fresh market

it offers the consumer excellent taste, 'one-cut-ready' convenience and less waste.

Food service

Whole leaves for sandwiches, baguettes, wraps and salad bowls. Its fine yet solid midribs do not crack, therefore show less discolouration and do not squash the bread.

Processing

- Mechanical harvesting is possible, either as loose leaves or as whole heads to process in the factory.
- Less pinking on cut rib edge due to solid ribs and uniform narrow leaves.
- Uniform product after processing and therefore less cross cutting required .
- Less pinking/oxidation.
- Easier and higher levels of recovery during processing, due to fewer outer leaves and small core.



Variety information



The first Open Heart Cos varieties were Actarus RZ, Auvona RZ and Avidius RZ. With the latest introductions, the open habit is combined with the characteristically savoy cos leaves.

Contact your local Rijk Zwaan representative for specific cultivation advice or visit:

www.rijkszwaan.com

*The perfect ingredient
for a Caesar Salad*



Auvona RZ

Specifications

HR Bl:17-22,24-26,28,32/Fol:1

- Open Heart Cos variety with a long production season



Madelona RZ

Specifications

HR Bl:16-32/Nr:0 | **IR** Ss (Rs)

- Dark green cos of the open heart type
- Comparable to Auvona RZ with better resistance



Nemona RZ

Specifications

HR Bl:16-28,30-32/Nr:0 | **IR** LMV:1/Ss (Rs)

- Comparable to Auvona RZ
- Slow bolting, green cos



Patrona RZ

Specifications

HR Bl:16-32/Nr:0 | **IR** LMV:1

- Big version of Auvona RZ
- Very good field stand and uniformity



Key Characteristics

Non-heading

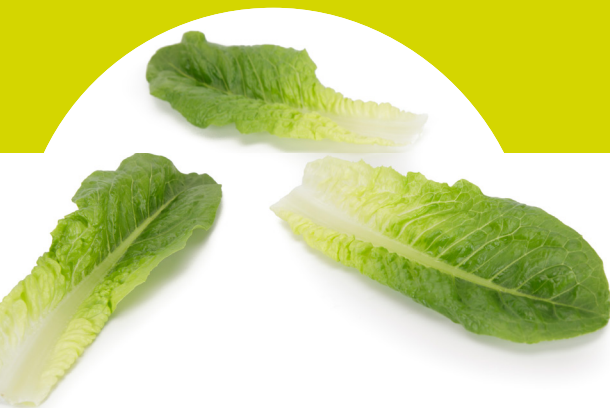
- One cut and the head easily separates into loose leaves.
- Upright habit makes these types suitable for machine harvesting as whole heads or leaves.
- Healthy due to the open plant habit, this type of cos is very strong against tip burn.

Appearance and Taste

- Consistently long, narrow leaves with thin ribs - better uniformity in the bag.
- Strong, savoy leaf texture (like Paris Island cos).
- Attractive shiny green colour.
- Sweet and crisp eating experience.

Shelf-life and Sustainability

- Solid veins along most of the leaf helps to minimise discolouration on the cut surface.
- Lower carbon footprint - Open Heart results in 70-80% usable leaves compared to 30-40% of traditional types.
- Leaf texture and midrib are strong against bruising.



In practice

On display on the demo field

Several times a year Rijk Zwaan presents its product range on demo fields around the world. It is where Open Heart Cos first



attracted a UK processor's attention. They quickly realised that Open Heart Cos would be ideal for use in sandwiches and wraps.

The perfect leaf for a tasty and healthy sandwich

With support from Rijk Zwaan, the processor tested Open Heart Cos at its own factory. The trials revealed that the product could be processed just as efficiently as standard cos and the fine midribs did not squash the bread. Hence, Open Heart Cos was implemented rapidly.

Optimising supply

To be able to deliver all year round, the product is not only cultivated in England during summer, but also in Spain during winter. In both countries, the local Rijk Zwaan lettuce specialist advises the growers. Through this work the English consumer is able to have the same, consistently high quality lettuce in their favourite sandwich.