

WOK
Cucumber


Asian cucumber

The ultimate cucumber for stir-fry



Sharing
a healthy
future





Chinese-type cucumber for high-tech cultivation

A taste of modern Asian cuisine

In Western cuisine cucumbers are usually eaten raw, such as in salads or as a snack. But in Asia the cucumber is widely used in stir-fry dishes too. The texture of the cucumbers used in Asian cuisine differs from that of the European 'long cucumber', which makes them suitable for stir-frying. That's why Rijk Zwaan introduced a new cucumber variety that is ideal for use in the wok, bringing a taste of modern Asian cuisine to the Western world.

New consumer category

According to research only 20% of Western consumers currently use cucumbers in their stir-fries. The main disadvantages of traditional cucumbers are flavour loss, high moisture content and lack of firmness. Tests with the new Asian cucumber show that, after stir-frying, it retains its bite, taste, juiciness, crunchiness and shape much better than the long cucumber.

Research also reveals that many consumers don't even realise that cucumbers can be used in stir-fries. Hence, the new Asian cucumber creates a great opportunity to add a new category to the cucumber range: the wok cucumber.

Developed for high-tech production

The Asian cucumber is traditionally grown in solar greenhouses in China. Rijk Zwaan's breeders have now developed the new Asian cucumber, Wokcuc RZ, especially for modern high-tech greenhouses. This means that cultivation of this variety is comparable to the long cucumber.



Wokcue RZ at a glance

Wokcue RZ is a Chinese-type cucumber that produces straight, dark green spined fruits with a small cavity. It has a sweet flavour and the flesh is quite dry as it has a much higher dry matter content than long English cucumbers. This makes Wokcue RZ excellent for wok dishes and Chinese salads and a nice addition in the Western cucumber assortment. The crop is female flowering and single fruited. This is the first Chinese type that is suitable for high-tech greenhouse cultivation and is recommended for spring, summer and autumn cultivation in glasshouses.



Wokcue RZ F1

Specifications

HR CMV/CVVV/Cca **IR** ZYMV/Px (ex Sf)

- Long cucumber variety with a small seed cavity
- Dark green striped, straight fruit with spines
- Single fruited, approx. 32 cm



Watch
the
video

**Meet our
Cucumber
Team**



For more information please contact your local specialist or our colleagues here below:

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