...switch to a higher bean standard!



Contact

Please contact your local representative for more information.

Crop Coordinator

Manolo Correa Correa m.correa@rijkzwaan.es +34 670 991822

Marketing Specialist

Mathilde Tournebize m.tournebize@rijkzwaan.nl +31 6 23995135



Sharing a healthy future



Intense colour

Natural sweetness Convenient preparation







...all the ingredients for intense success



Greentense is an attractive dark-green pole slicing bean that catches the eye in fresh produce displays. Research has confirmed that it stands out thanks to its intense colour, flavour, nutritional values, convenience, versatility and shelf life.

(Intense colour

Greentense has a higher chlorophyll content, giving it an intensely attractive dark-green colour that is immediately recognisable in fresh produce displays.

Natural sweetness

Due to its high sugar content, Greentense has a naturally sweet flavour combined with a fresh and juicy bite.

1-**I** Nutritional

Biochemical research has demonstrated that Greentense contains more provitamin A carotenoids and more vitamin K than other pole slicing beans, making it a very nutritional ingredient.

Convenient preparation

As a stringless pole slicing bean, top and tail trimming is all the preparation that Greentense beans need, making them convenient for consumers and processors alike.



Good shelf life

point of sale.

In addition to being sold unprocessed, Greentense can also be marketed fresh-cut, either on its own or as a component of vegetables mixes.

Greentense offers a good shelf life, helping to

improve efficiency and reduce waste at the



Darker colour 45%

Length 19%

Reasons for buying Greentense, consumer research in Germany, May 2015

Helping you to achieve success with Greentense!

With our knowledge, experience, market research and biochemistry data, we are happy to support you with the right positioning to ensure Greentense's successful market launch!

