



Fresher Lettuce thanks to Knox



Sharing a healthy future



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Meet our Lettuce Team



Rijk Zwaan's descriptions, illustrations, growing advices and any other information in whatever form for example on expiry, sowing, planting and harvesting dates are based as precisely as possible on experiences in trials and in practice. However, Rijk Zwaan does not accept in any case liability for damages resulting from the use of such descriptions, illustrations, growing advices and information. The buyer/user itself is responsible for proper storage of the seeds and will be deemed to determine whether the products and growing advices are suitable to be used for the intended cultivations and under the local conditions.

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Extended shelf life

Higher purchasing frequency

Less waste

Mechanical harvesting

In field

De-coring iceberg

Top & tailing cos

Stronger against pinking of cracked ribs

Suitable for foodservice

As a result of Knox, the presentation and usage of lettuce by the food service industry improves significantly. Sandwiches look more appealing and the quality of lettuce offered in salad bars will drastically improve.

MAP with higher O₂

Easy packaging

Faster packaging

Less sensitive for leaking seals

New mixes

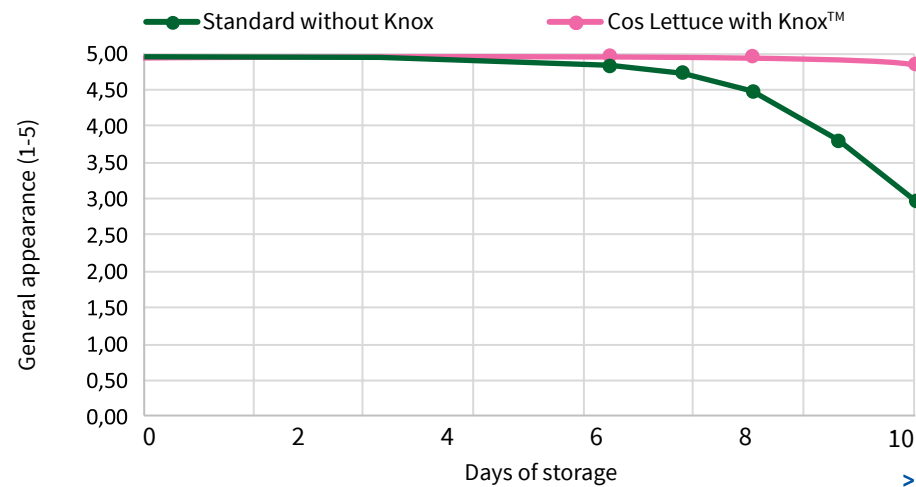
No bad smell

Fresher fresh cut lettuce thanks to Knox



Shelf life test Fresh cut Cos Lettuce

Packed under Modified Atmosphere



Fresher Lettuce thanks to Knox

The Knox™ trait is one of the most exciting innovations in lettuce breeding. Following more than a decade of conventional breeding work, Rijk Zwaan developed the Knox trait, which reduces the pinking of cut surfaces by several days. Both in bagged salads, which stay fresher for longer, resulting in greater consumer satisfaction and less waste. As well as maintaining a fresh green appearance of wholehead lettuce in store and the consumers home.



Fresher wholehead lettuce thanks to Knox



Shelf life test Wholehead Lettuce

Evaluation of core and ribs

