

ERASMUS

THE PURPLE SALAD ASPARAGUS





ERASMUS 'THE PURPLE SALAD ASPARAGUS!'

Bejo is presenting the first 100% male purple asparagus, Erasmus, which can be cultivated in cold and intermediate areas.

TASTE • HEALTH • CONVENIENCE

Erasmus is an excellent variety to be used fresh and unpeeled in salads, stir fries and on the BBQ. This super sweet salad asparagus is best left uncooked, in order to keep the bold purple colour, which can be lost during cooking process.

Due to its characteristics the Erasmus purple asparagus is positioned differently than the already known green and white asparagus. Therefore it is an interesting addition to the current asparagus market. It can be eaten raw due to its sweet taste, ideal to bring the modern consumers to the current asparagus market, who like to prepare their meals fast, but healthy as well.

Unique characteristics for Erasmus:

- Salad asparagus, can be used fresh and unpeeled
- Beautiful colour and striking appearance
- Special taste experience
- Packed with antioxidants



ERASMUS

Cultivation

- Excellent for growing of purple asparagus, also in mini tunnels
- Recommended planting density: 5-6 plants per meter
- i Purple asparagus is a high upright growing crop. We advise you to take cultivation supporting actions, such as ploughing up the ridges after harvest.

Product

- ➤ The first 100% male purple asparagus
- High quality thick spears with an intense purple colour
- Early variety that produces very high yields
- ► Good taste

Foilage

► High upright foliage



Ask your local Bejo representative for more information or visit www.bejo.com