



Exploring nature never stops

# TRICOLORE

COLOURFUL TASTY ASPARAGUS

► [bejo.com](https://bejo.com)



# TRICOLORE

## 'COLOURFUL TASTY ASPARAGUS'

**Bejo reveals a surprising new concept to the sector, a TriColore asparagus!**

### TASTE • HEALTH • CONVENIENCE

The variety Cumulus is already well known in the market as a beautiful and tender white asparagus. The exceptional taste of Cumulus can also be enjoyed when it is cultivated like a green asparagus. Cumulus contains anthocyan and by being harvested slightly underneath the soil surface it develops nice three-coloured spears: white, green and purple.

These colourful spears can be consumed unpeeled, and they are delicious when used in raw, fresh salads as well as in stir fry dishes and on the BBQ. When prepared traditionally, as cooked asparagus, the cooking duration should be shorter to keep the taste. Bejo supports the TriColore project by providing crop advice, recipes and product information.

Easy to prepare, healthy and tasty: TriColore Asparagus meets the expectations of changing consumer demands.



#### Unique characteristics for TriColore:

- ▶ Three-coloured spears: white, green and purple
- ▶ Can be used fresh and unpeeled
- ▶ Beautiful asparagus, giving a striking appearance
- ▶ Attractive, innovative product with high potential
- ▶ Special taste experience
- ▶ Packed with antioxidants
- ▶ Good shelf life



#### Cultivation information

The asparagus variety Cumulus is the best variety for TriColore, due to its excellent taste and different possible cultivation methods. The TriColore should be ideally between 16 and 26 mm. The cultivation is similar as growing green asparagus, but the harvest of the spears should be just around 10 cm below the surface (depending on the length of the white/green part you want). It is recommended to store the spears vertically.

Ask your local Bejo representative for more information or visit [www.bejo.com](http://www.bejo.com)