

KOHRISPY







KOHRISPY 'KOHLRABI SNACKS'

Kohlrabi is a very popular vegetable in Germany. It has high vitamin C and antioxidant content. As such, it perfectly responds to current food trends. Traditionally, kohlrabi is cooked before eating.

TASTE • HEALTH • CONVENIENCE

Within the theme Taste-Health-Convenience, Bejo developed great, tasty varieties like Konan and the purple Kolibri, which are ideal for eating raw. The flesh of the kohlrabi bulb is juicy and crunchy with a mild, melon-like fragrance and a mild, sweet flavour. Cut kohlrabi does not discolour so it is excellent as a ready-made product, such as the snacks that Bejo is promoting.

Unique characteristics for kohlrabi:

- Kohlrabi is the 'new star' in the salad bar
- Kohlrabi is a member of the brassica family related to cabbage, broccoli, Brussels sprouts
- Beautifully tender, juicy flesh with a crunchy texture and mild melon flavour, refreshing
- Kohlrabi is fat free, cholesterol free, low calorie, and very low in sodium
- Highly nutritious, with lots of vitamin C, a good source of dietary fibre, vitamin B6 and potassium
- A great nutrient-boosting side dish when cooked too
- Perfect veggie snack or with salads (cubed, sliced, julienne, noodles)
- Does not oxidise after cutting or discolour when exposed to the air
- Many cooking possibilities: very easy to roast, steam, braise, bake, boil, puree and mash



KONAN

A striking tasty variety!

Suitable for summer cultivation with healthy upright leaves. Easy to harvest. Perfect for fresh market purposes.



KOSSAK

Ideal for processing sticks and industrial purposes due to its unique large size!

A mild white kohlrabi for autumn production. This is a high yielding variety which produces big leaves with globe shaped bulbs with a fine internal quality.



KOLIBRI

Purple mid-late hybrid, flat round shape with medium tall tops.

Excellent flesh quality, beautiful white interior and nice purple colour outside. Very productive and can grow large without the flesh losing its quality.

Not suitable for early sowings.

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