

**VOLTZ**  
SEEDS

# MICROGREENS

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VEGETABLES

HERBS

BRASSICAS

LEAFY GREENS

FLOWERS

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CONTACT US

# SUMMARY

## VEGETABLES

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| Affila pea     | 5 |

## HERBS

|              |   |
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## LEAFY GREENS

|            |    |
|------------|----|
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## FLOWERS

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| Sunflower        | 11 |
| Green nasturtium | 11 |
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# INTRODUCTION

## CAREFULLY SELECTED VARIETIES



All the varieties we offer in our microgreens range have already been grown in-house, in our laboratory in Brain-sur-l'Authion. We sow them in substrate and then place them in a phytotron, a growth chamber that allows us to control environmental parameters such as temperature, humidity, and the length of the day/night cycle. In this way, our varieties are all tested and compared under strictly identical conditions.

These tests allow us to monitor essential characteristics for varieties intended for microgreens production, such as uniformity in color and shape, crop cycle length, and of course, taste!

All this to ensure we always offer you varieties of the highest possible quality.

## CONTROLLED SEED QUALITY

The quality and traceability of our seeds are at the heart of our work. We have selected seeds specifically for growing microgreens, which have undergone bacteriological analysis. We would like to emphasise that the seeds we sell from this range are intended for the production of microgreens only. Our suppliers are rigorously selected on the basis of their ability to meet our quality requirements.

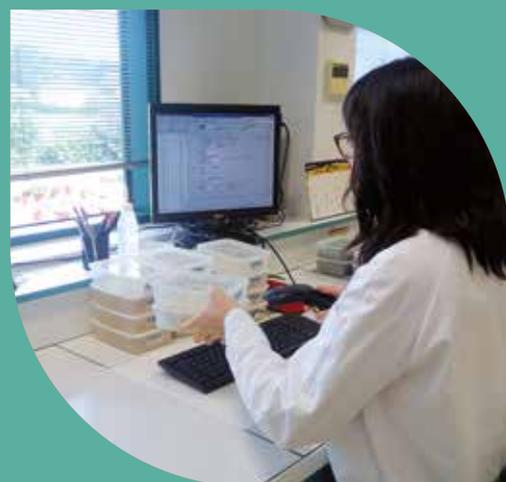
All batches of seeds received are tested, in particular for the absence of food-borne pathogens (*Escherichia coli*, *Listeria monocytogenes*, *Salmonella* spp). Germination capacity and specific purity tests are also carried out by suppliers and our in-house quality department (laboratory at our storage and logistics site near Angers, France). Analyses in approved laboratories complete this work.

Our seeds are received and packaged on our premises in such a way as to avoid any risk of internal contamination, in accordance with our microgreens management procedure.

The results of the analyses are then checked to validate the conformity of the seed lot before it is released for sale. A control sample of each batch of seeds is also kept on our site.

Our microgreens seeds are packed at a dedicated workstation in hermetically sealed packaging. The seeds are stored under controlled conditions of temperature and humidity.

Finally, our secure barcode scanning system guarantees total traceability of our products from receipt to delivery.



# GROWING TIPS



## GROWING TIPS

For some varieties, the seeds can be immersed in water beforehand to speed up germination and ensure that it is uniform.

Sowing density varies according to growing methods and growers' wishes. Most microgreens are grown indoors: the seeds are sown on hydroponic mats (cotton, hemp, recycled paper, etc.). They can also be grown outdoors or in potting soil (mixed with peat moss, coconut fibre, vermiculite and compost if required).

After sowing, the growing medium must not dry out, otherwise germination of the seeds will be delayed or blocked. After 7 to 21 days, the microgreens can be harvested. If they have been grown in trays, they are sometimes sold as such; they can also be cut, flush with the roots, for presentation in trays or bunches.

Microgreens growers must pay particular attention to hygiene and compliance with health regulations. Microgreens are grown for a very short time, and the humidity and sowing conditions are highly conducive to the development of fungi and bacteria. The equipment, which is generally reusable, must therefore be perfectly clean. Good light and ventilation are required, but the investment to get started is not very substantial.

As each production system is unique, a trial phase is recommended before commercial production.



# VEGETABLES



## Red beet

*Beta vulgaris*  
Cycle\* : 15 d

Add color to your plate with beet's bright red stems. Sweet and earthy taste.



## Cucumber

*Cucumis sativus*  
Cycle\* : 7 d

Add a refreshing touch without any bitterness with cucumber microgreens. Easy to grow, cucumber microgreens have thick, dark green stems and leaves.



## Corn

*Zea mays*  
Cycle\* : 10 d

Delicious sweet flavour of sweetcorn. A bit harsh if overgrown.



## Leek

*Allium ampeloprasum*  
Cycle\* : 15 d

Very decorative light green shoots topped by their black seeds. Excellent seasoning for many recipes with its nice onion taste.



## Maple leaf pea

*Pisum sativum*  
Cycle\* : 14 d

Maple leaf pea type is compact and without tendrils. This type has the strongest pea flavour.



## Affila pea

*Pisum sativum*  
Cycle\* : 13 d

Affila pea type produces long shoots, with a lot of tendrils. Sweet pea taste.

\*Cycle given as an indication for a crop at 20°C

# AROMATICS



## Green basil

*Ocimum basilicum*

Cycle\*: 20 d

Add a flavour explosion with green basil. All the flavour of basil, concentrated within the bright green sprouts.



## Lemon Basil

*Ocimum basilicum*

Cycle\*: 18 d

Strong basil flavour with a lemon taste at the end. Very attractive bright green shoots.



## Thai basil

*Ocimum basilicum*

Cycle\*: 20 d

Green sprouts with a complex flavour of basil and aniseed. A first-class choice for skilled cooks.



## Purple basil

*Ocimum basilicum*

Cycle\*: 20 d

With their dark red stem and leaves, bring color to your plate with red basil microgreens. Strong basil taste, very fragrant.



\*Cycle given as an indication for a crop at 20°C



## Dill

*Anethum graveolens*  
Cycle\*: 10 d

With its thin and tasty sprouts, dill microgreens adds an elegant touch to your plates.



## Coriander

*Coriandrum sativum*  
Cycle\*: 16 d

Thin bright green stems with a pretty dented first leaf. Strong coriander taste.



## Chervil

*Anthriscus cerefolium*  
Cycle\*: 14 d

Add a touch of delicacy with chervil microgreens. Thin green shoots with a very attractive dented first leaf.



## Lovage

*Levisticum officinale*  
Cycle\*: 20 d

Add some Umami to your plate with Lovage, also called the «maggi herb». Bright green with thin stems makes it very attractive.



## Parsley

*Petroselinum crispum*  
Cycle\*: 17 d

Add a touch of elegance with parsley microgreens. Wait for the first leaf to appear to have an attractive dented leaf.



# BRASSICAS



## Broccoli

*Brassica oleracea*

Cycle\* : 8 d

Very uniform and easy to grow microgreen with a nice green color. Sweet broccoli taste.



## Kale cabbage

*Brassica oleracea*

Cycle\* : 8 d

Very uniform shoots, with beige stems and dark green leaves. Sweet cabbage taste with a nutty flavour.



## Red cabbage

*Brassica oleracea*

Cycle\* : 8 d

Very appealing look, with uniform pink colored stems and green leaves. Sweet cabbage taste.



## Komatsuna

*Brassica rapa var. perviridis*

Cycle\* : 8 d

Add a variation of color with Komatsuna. Shoots go from bright green to intense red. Easy to grow, Komatsuna has a sweet cabbage taste.



## Red mizuna

*Brassica rapa japonica*

Cycle\* : 8 d

Easy to grow, red mizuna has white stems with dark green to purple leaves. Mizuna has a spicy taste close to mustard.



## Green mizuna

*Brassica rapa japonica*

Cycle\* : 8 d

Spice up your plates with green mustard. White stem with bright green leaves.

\*Cycle given as an indication for a crop at 20°C



## Green Radish

*Raphanus sativus*

**Cycle\*: 7 d**

Easy to grow, green radish has a crunchy texture with a nice radish spiciness.



## Pink radish

*Raphanus sativus*

**Cycle\* : 7 d**

Easy to grow, uniform and very attractive pink stems. Crunchy texture with a spicy radish taste.



## Sango radish

*Raphanus sativus*

**Cycle\*: 7 d**

Add color to your plate with the radish Sango, surprising microgreens made of bright pink stems and dark purple leaves.



## Green mustard

*Sinapis alba*

**Cycle\*: 10 d**

Spice up your plates with green mustard. White stem with bright green leaves.



## Red mustard

*Brassica juncea var. rugosa*

**Cycle\*: 10 d**

Red mustard microgreens have a spicy taste that will brighten up your plate. Very uniform dark red leaves on top on a white stem.



# LEAFY GREENS



## Cress

*Nasturtium officinale*  
Cycle\* : 8 d

With its trilobed leaves, this cress has a very attractive look. Easy to grow and uniform, cress adds a refreshing peppery taste.



## Lucerne

*Medicago sativa*  
Cycle\* : 15 d

Alfalfa or Luzerne has a really attractive first leaf stage, with its round bright green leaves.



## Red sorrel

*Rumex acetosa*  
Cycle\* : 20 d

Sorrel has a unique appearance with its bright green leaves veined with red. Interesting acid flavour.



## Rocket

*Eruca sativa*  
Cycle\* : 10 d

Quick and easy to grow, rocket salad microgreens are uniform and bright green from stem to leaves.



\*Cycle given as an indication for a crop at 20°C

# FLOWERS



**Amaranth**  
*Amaranthus oleraceus*  
Cycle\* : 10 d

Amaranth's deep red color makes it an ideal decoration for gourmets. Very uniform and easy to grow. Amaranth is a must have.



**Borage**  
*Borago officinalis*  
Cycle\* : 10 d

Borage microgreens have thick stem and leaves, giving it a crunchy texture and a refreshing taste. Perfect for cut leaves sales.



**Sunflower**  
*Helianthus annuus*  
Cycle\* : 8 d

Sunflower microgreens have thick stems and leaves giving them a crunchy texture. Perfect for cut leaves sales.



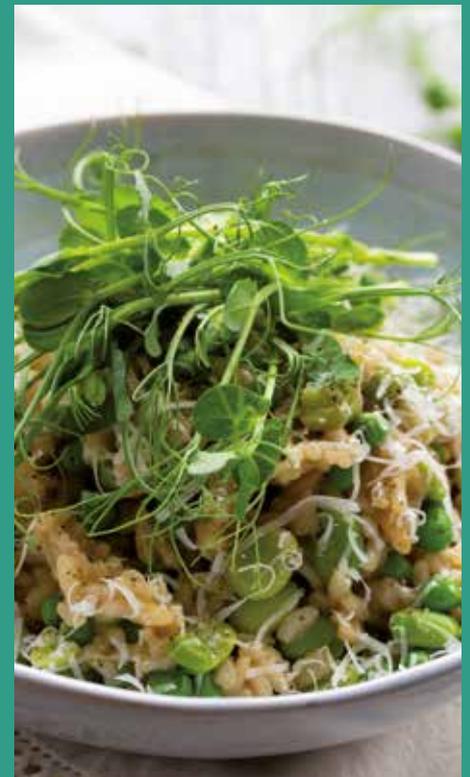
**Green nasturtium**  
*Tropaeolum majus*  
Cycle\* : 10 d

Short cycle Nasturtium with big green leaves. Unique peppery taste.



**Red nasturtium**  
*Tropaeolum majus*  
Cycle\* : 12 d

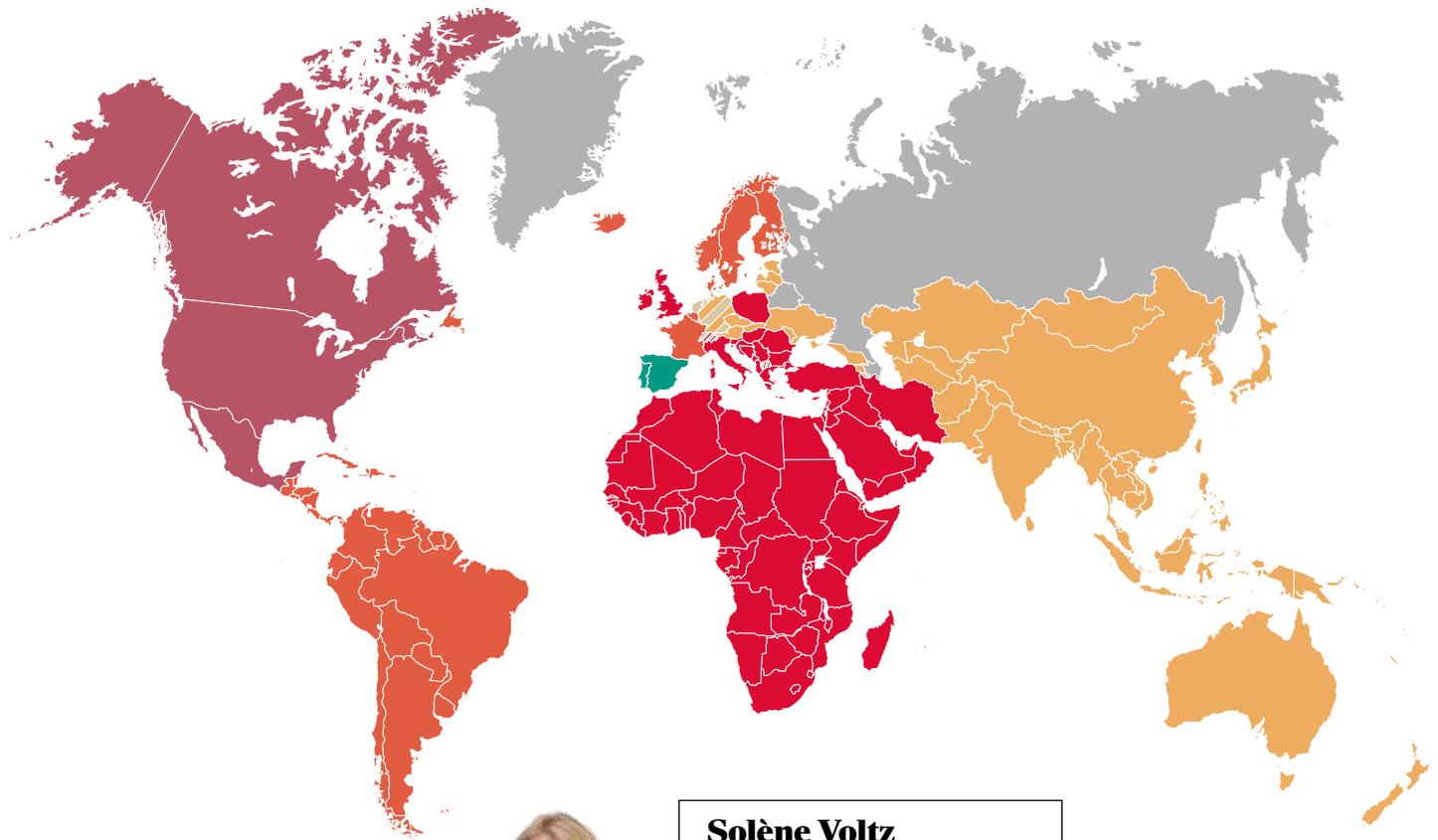
Compact Nasturtium with pink stem and green-blue leaves. Unique peppery taste.



\*Cycle given as an indication for a crop at 20°C



# A TEAM AT YOUR DISPOSAL



**Solène Voltz**

International Sales manager  
+33 6 25 29 21 77  
solenevoltz@grainsevoltz.com



**Alejandro Sanchez**

+34 669 226 161  
asanchez@grainsevoltz.com



**Emmanuel Guay**

+33 (0)6 14 31 54 68  
eguay@grainsevoltz.com



**Jean-Marie Rozec**

+1 (647) 553-5872  
jmrozec@grainsevoltz.com



**Natalia Morosova**

+49 (0) 162 775 6339  
nmorosova@grainsevoltz.com



**Pascal Gastaldello**

+33 (0)6 17 24 07 65  
pgastaldello@grainsevoltz.com



**Wolfgang Fischer**

+49 (0) 172 712 3954  
wfischer@grainsevoltz.com

**VOLTZ SEEDS**