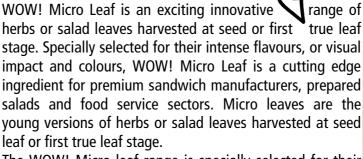


CREAM CROP As fresh as it gets!

Westlands Nursery



The WOW! Micro leaf range is specially selected for their intense flavours, eye catching colours, visual structural impact and tenderness. Used and eaten whole, there's almost no preparation and very little waste. It is Used by some of the top Michelin stared chefs in the UK. They are sometimes also known as micro greens, seedlings or 'cresses'.



The **Cut WOW! Micro Leaf** is grown in a hygienic, soil-free environment in a purpose built glasshouse located just outside Evesham. Seeds are mechanically sown onto inert matting before being transported to the state-of-the-art germination room. Once the seedlings have started to sprout, the benches are transferred to the main growing areas in the glasshouse. When the Micro Leaf reaches its optimal height, it is machine harvested to minimise product handling, before passing through into the packing area. It is then transported to our warehouse, ready to go straight into your kitchens!

The **Living WOW! Micro Leaf range** is grown in West Sussex using a custom built, high tech growing system. Seeds are sown directly into 5.5cm deep PET punnets on an FSC accredited cellulose substrate. This soil free media results in a cleaner product with the minimum of mess when used in the kitchen.

Maintaining optimum conditions is crucial in delivering a consistently high quality product all year round, so they use the latest technology to control the environment and watering. Growing times vary from 8 days to 38+ days, depending on the variety and time of year and rigorous microbial testing is undertaken throughout the growing cycle.





















