

Innovating Varieties that transform garlic from a mere spice into a versatile vegetable.

Improved yield and productivity

enhanced flavor profiles larger bulb sizes,

improved nutritional content.

Virus free

Nematode resistance

Production through tissue culture



	Tal ©	Ori ©	Shaked ©
Bulb size	Giant	Medium	Medium
Aroma	Delicate	Spicy	Delicate
Color	White	Pink – White	Red – white
Harvest time	May – June	April – May	May – June
Fresh Garlic	May & Early June	April & early May	May & Early June
Usage	Cocking & Baking	Salad & Fresh use	Fresh use & Pickles
Disease and pest's resistance Including Nematodes	Yes Including Nematodes	Yes	Yes
Shelf life – without cooling	Up to 12 months	Up to 6 months	Up to 6 months
Organic use	Yes		Yes
Tissue Culture production	Yes	Yes	Yes

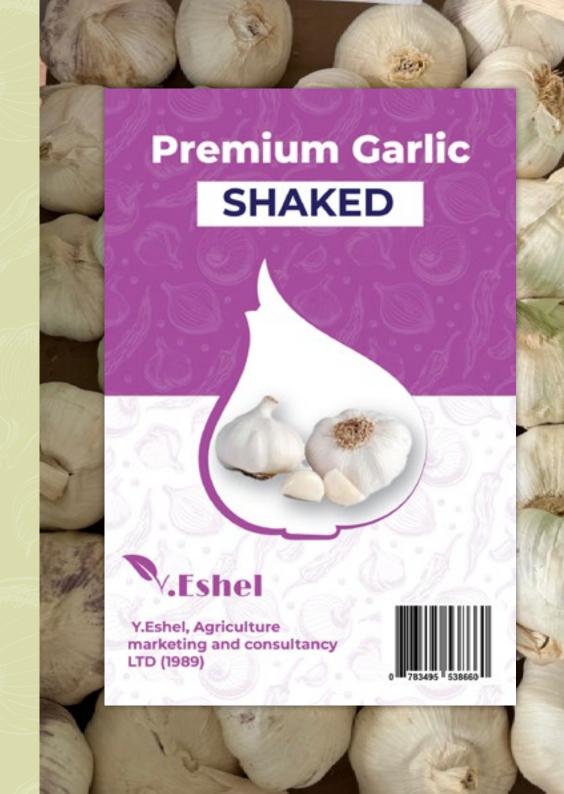
TAL

- Elephant size Bulbs can reach 0.5Kg each,
- · offers a delicate and unique aroma,
- · Cultivated for cooking and baking.
- High yields
- · Harvest time May June
- Available as fresh (Green) during May and early June
- The Green Garlic is highly suitable for Pesto and the Flex industry
- Long shelf life can be stored for 12 months with no cooling
- proven resistance to diseases and insects, including nematodes
- · Ideal for Organic growers



SHAKED

- · Medium size bulbs flat
- Spicy
- · best for green salads & pickles.
- · Harvest time May June
- · Available as fresh (Green) May and early June
- The Green Garlic is highly suitable for Pesto
- Can be stored for 6 months without cooling
- Proven resistance to nematodes and Rusty.



ORI

- Medium bulbs
- strong and unique aroma, spicy
- · Cultivated for salad and fresh use.
- Early maturing variety harvest time April /
 May
- · Available as fresh (Green) April and early May
- · Highly suitable for Pesto
- · Can be stored for 6 months without cooling



The Book Of Garlic

- The full and most up to date grower book
- From soil preparation, producing raw materials (seeds) from Tissue Culture to harvesting and marketing
- Based on global experience

