



# WHOLESALE INFO SHEET

Vertical Roots Drayton Valley offerings are below:



Lettuces	Dark Greens	Herbs
<p>Romaine Leafy Greens Leafy Reds</p>	<p>Kale Spinach Rainbow Swiss Chard</p>	<p>Dill Basil Arugula Cilantro Mint (exclusive grows available)</p>
<p>\$4/ Head - 12 heads or less \$3.75/ Head 13+ heads or more <i>High Volume Price Discounts Available</i></p>	<p>\$25 / 1000 grams Min Order 200g <i>(all pods have 2-3 plants/pod, roots on)</i></p>	<p>Basil 1lb / \$22.00 Dill 400g / \$15.50 Cilantro / Mint 350g / \$20 Arugula / 500g / \$12 <i>(all pods have 2-3 plants/pod, roots on)</i></p>

LOCAL, YEAR ROUND, NEVER-SPRAYED, LEAFY GREENS

VERTICAL ROOTS LEAFY GREENS HAVE ZERO WASTE, AND ZERO SPRAYS, AND ARE HARVESTED AND DELIVERED SAME DAY FOR ULTIMATE QUALITY AND FRESHNESS WITH ROOTS ON.

Order Inquires [info@verticalrootsdraytonvalley.ca](mailto:info@verticalrootsdraytonvalley.ca)

# CHEF LETTUCE CARE



HYDROPONIC LETTUCE LASTS LONGER DUE TO IT'S SAME DAY HARVESTING. UNLIKE LETTUCE THAT IS DRIVEN FROM THE USA TO YOU, WHICH HAS LOST NUTRIENT VALUE AS WELL AS QUALITY, OUR HYDROPONIC GREENS ARE FRESH!

WITH FRESHNESS IN MIND, AND DRAWING FROM OUR LONG TIME LOCAL CHEFS, CARING FOR THE GREENS WILL BE DIFFERENT THAN BIG BOX LETTUCE.

**NO WASHING** - 100% clean can be used immediately with no wash prep  
**ROOTS IN WATER** - using a bus bin, place roots in water and place in your fridge  
**SPACE CONSIDERATIONS** - Leave in crate, refrigerated and use as needed.

## *Chef Notes*

- Depending on the fridges temperature, you may find the lettuce wilts quicker than it should, it can last 7-14 depending on the environment.
- leafy reds are more delicate and may not last as long
- romaine and leafy greens are more hardy and can manage in colder temps