

Organic Fresh Herbs

100% freshly cut

Fresh Organic Herbs

We collaborate with renowned organic growers from various countries in Europe who are organic and Global G.A.P. certified. These countries include Italy, Spain, Germany and the Netherlands. More than 90% of our organic herbs originate from these countries. In the summer season most of our fresh herbs are grown locally.

The organic fresh herbs are cultivated in a sustainable way with maximum care for the environment. With the strong believe that organic cultivation protects the health and well-being of current and future generations and their living environment.

Organto distributes the fresh organic herbs in a blister, in a compostable transparent sleeve or box with your or a customer branded label. Feel free to discuss what we can do for you.

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Assortment

Basil	Italian Mix	Mint
Chervil	Lavas	Oregano
Chives	Leaf celery	Rosemary
Coriander	Leaf parsley	Sage
Curly parsley	Lemon balm	Savory
Dill	Lemon thyme	Sorrel
Fish spice mix	Lemongrass	Tarragon
Garlic Chives	Marjoram	Thyme

Packaging options

20 g.	(12 pcs. per box)
50 g. / 75 g. / 100 g.	(10 pcs. per box)
1 kg.	(1 pc. per box)



Basil



Chervil



Coriander



Curly parsley



Dill



Fish spice mix



Garlic chives



Italian mix



Lavas



Leaf celery



Leaf parsley



Lemon balm



Lemon thyme



Lemongrass



Marjoram



Mint



Oregon



Rosemary



Sage



Savory



Sorrel

Tarragon

Thyme



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organic >>> **FRUIT & VEGETABLES**
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Pure &
organic
Fair to people



PURE & ORGANIC
Fair to people
RESPECTFUL TO NATURE
& SO TASTY

Hello, we are Organto...

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Organto is an innovative, fast growing global provider of fresh organic fruits, vegetables, herbs and spices focused on serving socially responsible and health-conscious consumers around the globe. Organto leverages its in-depth markets knowledge and supply chain expertise to link growers to markets to ensure year-round supply of high quality and tasty organic fruits and vegetables that can be traced back to the source.

Organto offers a wide range of Organic products, concepts and tailor-made propositions. This is done via global friendly sourcing, close relations with our organic farmers and through professional partners for logistics and further processing.

We invest and support in a sustainable sourcing program

We support our growers, share knowledge and minimize the length of the farm to fork supply chain to serve our customers the best possible quality organic products. We invest in and support a sustainable sourcing program that encourages and trains small growers to produce top quality organic crops and help their local community to develop and create a better future for their workers and their families.

Our year-round supply calendar

We work hand in hand with our valued strategic growers and supply chain partners to control and monitor each step in the supply chain, delivering top quality products with complete transparency to our valued customers.

Our objective is to deliver our organic vegetables, fruits, herbs and spices year-round. We use therefore geographically diverse growing regions with a clear preference for Europe to reach the lowest ecological footprint. We incorporate global friendly sourced organic groceries from Africa and Latin America if you or your customer requests a year-round delivery.

**PURE & ORGANIC; Fair to people, respectful
to nature & so tasty!**

Contact

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organic
Fair to people





Basil (20 gr.)

Basil (*Ocimum basilicum*) is a species from the lipid family (Labiatae or Lamiaceae), genus *Opium*.

Basil is a herb whose leaves are used in the kitchen. Basil has a strong aroma and aroma and is especially used in Italian cuisine and tomato dishes.

Countries of origin

Summer: The Netherlands, Germany, Italy, Spain

Winter: Israel, Italy, Spain



Chervil (20 gr.)

Chervil originates from West Asia. He belongs to the family of the umbelliferae and is closely related to, among other things, parsley. It is a winter-hardy, two-year herb that is usually grown as an annuals. The plant has a striking anise smell.

Countries of origin

Summer: The Netherlands, Germany, Italy

Winter: The Netherlands, Italy

Chives (20 gr.)

Chives (*Allium schoenoprasum*) (also: pipe grass) is a plant from the garlic family (*Alliaceae*). The plant is related to bulbous plants such as onion, leek and garlic.

Chives may look like an onion, but the taste of chives is more refined and aromatic. In addition, there is a lot of vitamin C in chives. Getting chive fresh is the best choice. He belongs to the lily-like, just like onion and garlic. The bulbous perennial has a hollow, tubular leaf, with purple, spherical flowers.

Countries of origin

Summer: Germany, Italy

Winter: Italy, Spain, Ethiopia

Coriander (20 gr.)

Coriander (*Coriandrum sativum*) is a plant from the insect family (*Apiaceae*). The plant is also known as 'ketoembar', 'coander' or 'snagwort'. It is a spice that is used in many different cuisines. The spice is originally from the Middle East and the Mediterranean. Coriander is an annual plant.

Countries of origin

Summer: Germany, Italy

Winter: Italy, Spain, Ethiopia





Curly parsley (20 gr.)

Parsley (*Petroselinum crispum*) is a biennial, winter-hardy, herbaceous plant from the insect family (Apiaceae).

Countries of origin

Summer: Germany, The Netherlands, Italy

Winter: Italy, Spain, Ethiopia



Dill (20 gr.)

Dill (*Anethum graveolens*) is a plant from the insect family (Apiaceae). Fennel and chervil come from the same plant family. Dill has fine, needle-like leaves. It is an herb with a very refined taste. It is the only species in the genus *Anethum*.

Countries of origin

Summer: Germany, Italy

Winter: Italy, Spain, Ethiopia

Fish spice mix (20 gr.)



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Garlic Garlic Chives (20 gr.)



Italian Mix (20 gr.)



Lavas (20 gr.)



Lavas (*Levisticum officinale*) is a perennial plant from the insect family (Umbelliferae or Apiaceae). The plant is also known under the name maggiplant, because its strong scent corresponds to maggi aroma. [1] Lavas is a herbaceous plant that originates from southern Europe.

Countries of origin

Summer: Germany, The Netherlands

Winter: Italy, Ethiopia

Leaf celery (20 gr.)

Celery (*Apium graveolens*) is a plant from the fencig family (*Apiaceae*).

Countries of origin

Summer: Germany, The Netherlands, Italy

Winter: The Netherlands, Italy



Leaf parsley (20 gr.)

Petroselinum is a biennial, winter-hardy, herbaceous plant from the insect family (*Apiaceae*).

The taste of leaf parsley is spicier than with ordinary parsley. Different names are used: flat parsley, Italian parsley, sometimes even one speaks of celery parsley.

Countries of origin

Summer: The Netherlands, Germany, Italy

Winter: Italy, Spain, Ethiopia





Lemon balm (20 gr.)

Lemon balm (*Melissa officinalis*) is a perennial that belongs to the lip flowers family (Lamiaceae). The plant smells like lemon and grows mainly in southern Europe.

Countries of origin

Summer: Germany, Italy

Winter: -



Lemon thyme (20 gr.)

Thymus citriodorus (Lemon thyme) is an evergreen, compact plant with dark green, lemon-scented foliage.

Countries of origin

Summer: Germany, Italy

Winter: -



Lemongrass (20 gr.)



Marjoram (20 gr.)

Marjoram *Origanum majorana*. Genuine marjoram is a plant from the lip-flowers family. The species is also known as marjoram or sausage herb. The real marjoram originates from the east of the Mediterranean.

Countries of origin

Summer: The Netherlands, Italy

Winter: Italy

Mint (20 gr.)

Mint (*Mentha*) is a genus of perennials from the lip-flowers family (*Lamiaceae*). They have strong smelling substances (menthol) that are used in various products as a taste and fragrance, for example in sweets, tea and toothpaste.

Fresh Organic Choice has in the assortment *Mentha Spicata* Moroccan. This Moroccan mint is a perfect strain if you like 'real' mint tea. The smell and taste are similar to a sharp peppermint. Delicious for the smell and to use at; Fish dishes, Sauces, Ice cream, Tea or Lemonade.

Countries of origin

Summer: Germany, Italy

Winter: Italy, Spain



Oregano (20 gr.)

Oregano The wild marjoram (*Origanum vulgare*) is a perennial plant from the lip-flowers family (*Lamiaceae*). Oregano (Wilde marjoram) is better known as oregano in supermarkets and garden centers, but is also sometimes called eelwort.

Countries of origin

Summer: Germany, The Netherlands, Italy

Winter: Italy, Ethiopia





Rosemary (20 gr.)

Rosemary (*Rosmarinus officinalis*) is a woody plant from the lip-flowers family (Lamiaceae). The hardy, perennial is originally from southern Europe and Asia Minor.

Countries of origin

Summer: Italy

Winter: Italy



Sage (20 gr.)

The real sage (*Salvia officinalis*) is a perennial that belongs to the lipid family (Labiatae or Lamiaceae)

Countries of origin

Summer: Germany, The Netherlands, Italy

Winter: Italy, Ethiopia



Savory (20 gr.)

Savory (Satureja) is a genus of the lip-flowers family (Lamiaceae or Labiatae).

Two types of savory, the annual savory (Satureja hortensis L.) and the mountain savory (Satureja montana L) are very similar. They both grow rough and uneven and have weak, woody, branching stems.

Countries of origin

Summer: The Netherlands, Germany, Italy

Winter: -



Sorrel (20 gr.)

Sorrel (Rumex) is a genus of most remaining, herbaceous plants from the knotweed family.

Countries of origin

Summer: Germany, The Netherlands

Winter: -



Tarragon (20 gr.)

Tarragon (*Artemisia dracunculus*) is a perennial plant from the composites family

Usually two cultivars or varieties of this species are described: French tarragon (sometimes called German tarragon) and Russian (or wild) tarragon. Both clearly differ in terms of composition, taste and application. French tarragon is sweet and aromatic and has a peppery aniseed flavor, while the Russian tarragon has a bitter, less pronounced flavor. French tarragon probably originated through breeding from Russian tarragon.

Countries of origin

Summer: Germany, Italy

Winter: Italy, Spain



Thyme (20 gr.)

Thyme (*Thymus*) is a genus from the lip-flowers family (Lamiaceae). It includes herbaceous or woody plants with a very aromatic scent, which grow to 30 cm high and bloom in shimmering wreaths. The plants are common in the Mediterranean and in Asia..

Countries of origin

Summer: Germany, Italy

Winter: Italy, Spain