

## Traditional beauty

### Oval Striped



Striped eggplants have white flesh and are often called 'zebra', 'graffiti' or 'listada' eggplants and are available year-round from different growing regions. During preparation, eggplants can absorb a lot of oil and can even become spongy. Due to its characteristic structure, its white, slightly sweet fruit flesh absorbs significantly less oil, making it more suitable for cooking and grilling. Mediterranean consumers have known about this advantage for many years and that is why this has been the traditional eggplant. It is without doubt a new taste sensation. Because of its exclusive taste, Angela RZ is part of the Sensational Flavours line (🌱).

#### Varieties

Angela RZ 🌱

Lydia RZ

## Italian gourmet

### Round Purple



This is an eggplant type for gourmet lovers. It is an Italian delight and highly attractive due to the color contrasts between skin and calyx. This variety has the most flavourful flesh and a soft texture that melts in mouth. Thanks to its rounded shape you can easily cut it into chunky slices and bake or fry them in olive oil. Our variety Sabelle RZ has an excellent presentation and can grow to up to 500g, but you can harvest this product at 250g too (standard retail size). Because of its exclusive taste, Sabelle RZ is part of the Sensational Flavours line (🌱).

#### Varieties

Sabelle RZ 🌱

Be inspired!



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Our experts will be happy to help you

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**Unheated greenhouse**

## The Eggplant Mix

The complete line-up



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Sharing a healthy future



Typical Western

Oval black



The oval black eggplant is the most common in the Western world and also the most widespread type with high yield potential. Our varieties of this type are known to deliver some of the longest shelf lives and highest yields in the market.

Varieties
Adele RZ (heated)
Beyonce RZ (heated)
Leticia RZ (winter)
Sharapova RZ (open field)
and more...

Babaganoush queen

Round black



This type of eggplant is common in Italy and in Middle-Eastern countries. It is a big eggplant with the highest recover yield for processing. It is also the preferred type for making the Oriental dish called ‘Babaganoush’, a mix of steamed eggplant and sesame pasta.

Varieties
Cheryl RZ (spring)
Fantastic RZ (open field)

Slicing standard

Long Italian



Very popular in Italy this type of eggplant, but also in China. Its uniform diameter from top to bottom makes it ideal for processing companies. Among our assortment Nilo RZ is particularly adapted for frying and for the frozen industry due to its lower oil absorption level. This guarantees a healthier product for consumers, and also reduced oil costs for processors.

Varieties
10-719 RZ (spring / open field)
Estelle RZ (winter)
Longo RZ (heated)
Nilo RZ (open field)

Winter-proof

Long Turkish



The long Turkish eggplant is a bit shorter with a regular diameter along the fruit. It is the main eggplant in Turkey and China. Thanks to their strong vigour, our varieties continue to grow well even during the winter under protected conditions. They generate a stable yield and exhibit an attractive colour even during colder periods when price levels are high.

Varieties
10-723 RZ (winter)
Anamur RZ (open field)
Brigitte RZ (winter)
Oriental RZ (winter)

Longest one

Extra Long



This type is extra long and can be very interesting to keep good fruit size under warmer conditions. It is also very interesting for processing companies looking for high recovery slices. Fruits are nicely uniform and straight.

Varieties
10-721 RZ

Chinese delight

Purple calyx



The Purple calyx eggplant is typical from Asia and is comparable with long cylindrical black Turkish type at the difference this variety has a attractive purple calyx and has a more juicy flesh. The taste is also slightly more “spicy”.

Varieties
10-602 RZ

Special look

Oval white



In many markets this eggplant type is a specialty and its unusual colour can be used to roll out a product range with special characteristics (f.e. white eggplant = colour for organic). The taste is similar to black eggplant, but the white skin colour confers a special look to the dish which is prepared.

Varieties
Aretussa RZ
Lato RZ

Raw juicy

Oval Green



Being strong in eggplants, Rijk Zwaan wants to offer a full range of product and this green eggplant is also part of it. This type is very popular in China consumed raw for its juicy and tasty flesh. The unusual colour can be a linking pin to roll out special product range.

Varieties
10-912 RZ