

BASIL

HERBS



Annual. Basil is very sensitive to pressure and should be carefully dried at a temperature of 40°C immediately after harvest. Use: In salads, soups, vegetables, meat and tomato dishes and also raw.

Cultivation Method IE :	Spacing for pots 20 - 25 x 25 cm; outdoor growing in rows 20 cm apart and 30-40 cm between the rows
Length Plant IE :	20 - 40 cm
Sowing period :	From mid May (outdoor) or the whole year round (under protection)
Seeds Per 10 Gr IE :	6.000-9.000

TSW: 1.1-1.7

Days to emergence: 4 - 10

Needs light for germination

Seed amount: Direct sowing 50 g/100 m², in seedbed 3g/1.000 plants, pot growing 20 g/1.000 pots



Basil is quite tender and susceptible to smothering through weeds. To ensure a good harvest therefore it is recommended to use plastic sheeting as a mulch. Also Acryl-webbing for cold protection is advisable

Planting out young plants is an advantage and gives a better start to the crop

For the fresh market cut the young shoots into bundles. For industrial use the first cut should be done when flowering begins. The cut should not be too low (circa. 10 cm) to encourage a second growth.