

GALKIA SUMMARIZED IN A FEW KEY FACTS:




nunhems[®]

1. Traditional flavour

Galkia represents a return to the time-honoured melon, with all its aroma and flavour, while at the same time meeting the demands of today's markets.

2. Ripeness indicator

The skin of the fruit changes colour from green to yellow to indicate when it is ready to be harvested and eaten. This is a real innovation which lets you identify the exact point at which Galkia displays all the characteristics that make it unique: its aromas, its flavour, and its firmness.

3. Consistent quality

Thanks to this ripeness indicator, we can guarantee consistent quality by harvesting the melons at their optimum point of firmness and flavour.

4. Continuous supply

With Galkia we have managed to extend our supply season to span the whole summer, from early June through to the end of September.

5. Growing zones

Galkia is already being grown successfully in Spain: Almeria, Murcia and La Mancha. However, we are developing other projects in the southern hemisphere to increase its availability still further.

7. Post-harvest

Galkia has a sufficiently long shelf life to allow us to deliver perfectly ripe melons to every European destination.

6. Product range

We currently sell three varieties of Galkia: Kirene, Kinder and Kinetic. We continue to work on bringing through new varieties that will enable us to grow them in other regions.

8. Customer satisfaction

Thanks to all these factors, we can guarantee that your customers will enjoy their Galkia experience and become repeat customers.
No surprises there!

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Galkia

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