

# Laurus Nobilis

We believe in quality! Therefore we searched for the right plant until we got our desirable type of Laurus nobilis. Hishtil's unique clone is available as organic and performs great as seedlings and bare rooted.

Bay Laurel originated from the Mediterranean Basin and is known for its multi-usage plant. Bay Laurel can be used as dried leaves for culinary purposes, aromatic oil for aroma-therapy, and for ornamental purposes to be planted in the garden.

This small evergreen tree has dark green foliage, small, pale yellow waxy flowers, and green, oval berries that turn black in autumn. It grows up to 400cm (160") high and spreads to 300cm (120") wide. The plant is native to Europe and the Middle East.

Point of Sale:

L. nobilis is the only species used for cooking. It yields a spectacular finished product that has many uses.

For further details please contact:  
Elo@hishtil.com | +972 467 550 02  
[www.hishtil.com](http://www.hishtil.com)





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## Plant Characteristics

Growth Habit	Upright
USDA Hardiness Zone	Z8
Plant Height	400 CM
Flowering Period	Summer
Flower Color	Yellow

## Growing Information

Planting Time	All year
Watering	Medium
Light Exposure	Full Sun
Growing Temp (°C)	12 (night), 16 (day)

## Plant Order Specs

Available As	Organic, Conventional
Sales Area	EU, North America
Quantity Per Bag	100
Propagation Units	Unrooted Cuttings, Seedlings
Lead Time	26 Weeks
Tray	84 cells
Pinched RC Plant	No

## Recommended Pot Sizes (for retailers)

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