

## Parsley

Parsley thrives in polyhouse environments. Popular garnishing herb with growing demand from restaurants and premium markets in India.



### ABOUT

#### Premium Parsley for Restaurants & Gourmet Markets

Parsley is a growing-demand garnishing herb driven by India's expanding restaurant and hotel industry. Agrifirst polyhouse produces fresh, vibrant parsley year-round for the premium food service segment.

### DESCRIPTION

**Parsley** demand in India is growing rapidly with the expansion of international restaurants, hotels, and gourmet food culture. Both flat-leaf (Italian) and curly parsley are increasingly essential in professional kitchens, and Agrifirst's polyhouse provides the cool, protected conditions for year-round production of this premium herb.

#### Why Grow Parsley in Agrifirst Polyhouse?

- **Growing HoReCa demand** — Hotels, restaurants, and catering drive increasing consumption
- **Premium pricing** — ₹200–500/kg in premium markets
- **Cool-season herb** — Polyhouse cooling enables production even in Indian summers
- **Multiple harvests** — Cut-and-come-again harvesting for months from a single planting
- **Low competition** — Few Indian farmers grow parsley, creating a supply gap

#### How Agrifirst Helps You Succeed

Agrifirst's naturally ventilated and Fan & Pad polyhouses maintain the 15–22°C conditions parsley prefers, enabling production even when outdoor temperatures are too hot. Our dense planting designs maximize yield per square meter, while automated irrigation provides consistent moisture. With Agrifirst, farmers tap into the lucrative restaurant and gourmet herb supply market with minimal competition.

**Expected earnings:** ₹5–12 lakhs per acre annually with Agrifirst polyhouse parsley cultivation.

### GALLERY



#### AGRIFIRST - FARMERS FIRST

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