

Rosemary

Rosemary cultivation in polyhouse ensures consistent quality. Premium culinary herb with excellent essential oil and export potential.



ABOUT

Aromatic Rosemary for Culinary & Essential Oil Markets

Rosemary is a premium culinary and medicinal herb with growing demand from restaurants, food processors, and essential oil companies. Agrifirst polyhouse conditions produce aromatic, oil-rich rosemary year-round.

DESCRIPTION

Rosemary is one of the most valued culinary herbs globally, and demand in India is surging with the growth of international cuisines, health foods, and aromatherapy. Under Agrifirst's polyhouse conditions, rosemary produces more aromatic leaves with higher essential oil content, serving both the fresh herb and essential oil extraction markets.

Why Grow Rosemary in Agrifirst Polyhouse?

- **Premium herb** — Fresh rosemary fetches ₹300–800/kg in gourmet markets
- **Essential oil value** — Rosemary oil commands excellent prices in aromatherapy markets
- **Perennial crop** — Plants produce for 3–5 years once established
- **Low water needs** — Drought-tolerant once established, reducing input costs
- **Growing demand** — Restaurants, health foods, and personal care products drive increasing consumption

How Agrifirst Helps You Succeed

Agrifirst's well-ventilated polyhouse provides the Mediterranean-like conditions rosemary thrives in — warm, dry, with good air circulation. Our structures protect rosemary from India's humid monsoon conditions that cause root rot in open fields. With Agrifirst's precise drip irrigation, farmers maintain the slightly dry conditions rosemary prefers while producing premium, aromatic harvests year-round.

Expected earnings: ₹6–14 lakhs per acre annually with Agrifirst polyhouse rosemary cultivation.

GALLERY

