BC GREENHOUSE VEGETABLES

DID YOU KNOW?





THERE ARE

65
GREENHOUSE
GROWERS
IN BC



EMPLOYING
MORE THAN
3,500
PEOPLE



GREENHOUSE
GROWING
CONTRIBUTED
MORE THAN
\$699
MILLION
TO BC'S
ECONOMY IN
2017



BC GREENHOUSE VEGETABLES

DID YOU KNOW?





GROWERS USE
STRINGS
TO HELP
PLANTS GROW
VERTICALLY
TOWARD
THE SUN



GREENHOUSE
GROWN
PLANTS ARE
ESPECIALLY
TALL WITH
PEPPER
PLANTS
REACHING
UP TO
16 FEET!



BC GREENHOUSE VEGETABLES

DID YOU KNOW?



HARVESTING

From March to early December, growers harvest vine-ripened peppers, tomatoes and cucumbers picked by hand.

TASTY VEGGIES

BC greenhouse growers produce a wide variety of vegetables and are always striving to be innovative—that's how mini cucumbers and mini snacking peppers were born!

EVERY SHADE

Greenhouse-grown vegetables come in a range of colours! Tomato and pepper varieties can range between red, orange, yellow, green, purple and more. As tomatoes and peppers mature on their vines, colour begins to develop, and sugar contents increase to produce a beautifully coloured and sweeter vegetable packed with healthy nutrients.

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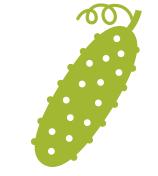
EVERY YEAR,
IN AN AREA
SMALLER THAN
THE SIZE OF
YOUR BATHTUB
(1M2), BC
GREENHOUSE
GROWERS CAN
PRODUCE...



55KG OF TOMATOES



26KG OF PEPPERS



57KG
OF CUCUMBERS



BC GREENHOUSE VEGETABLES: FROM FARM TO TABLE

MOST GREENHOUSE GROWERS IN BC ARE LOCATED LESS THAN A ONE-DAY

DRIVE FROM THE MARKETS THEY SERVE!

FRESHLY PICKED BC greenhouse vegetables are hand picked at the peak of their ripeness and often graded on-site.

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QUALITY CONTROL

Next, greenhousegrown vegetables are
sent to the packing
house where they are
inspected, packed and
stored in refrigerated
units until they are
ready to be shipped.
Farmers follow strict
guidelines and criteria
to ensure all food safety
standards are met.







or boxed to preserve

picked flavour.

their freshly-