

Technology Offer

CSIC/AM/001

Variety of bean: Faba do Marisco (*Phaseolus vulgaris L.*)



Faba do Marisco is a variety of bean, a mixture of several pure lines from Lourenzá (Lugo), with an excellent sensory quality, ideal for cooking with seafood.

Intellectual Property

Registered as a conservation variety

Stage of development

TRL 9

Intended Collaboration

Licensing and/or co-development

Contact

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Market need

The market demands plant varieties that are resistant to diseases, stresses, climate change, etc., as well as the recovery of native varieties that are being lost due to lack of use and maintenance. Furthermore, the conservation and improvement of plant varieties contributes to the maintenance of biodiversity.



CSIC solution

Faba do Marisco or Verdina, is a native Galician variety of determined growth (low bush) adapted to production in horticultural areas of Northern Spain. Flowering begins 40 days after sowing. It is harvested in an immature state, about 60 days after sowing and left to dry in the dark, so that the grain maintains its properties and its characteristic green color. It is a variety of medium production, which in experimental cultivation yields about 1500 kg/ha.

Competitive advantages

- It has excellent sensory quality for culinary use, especially suitable for cooking with seafood (shellfish, fish and seaweed).
- Good production performance
- High economic value
- Highly appreciated by consumers