



# KOPPERT CRESS

## *Architecture Aromatique*

# Apple Blossom

<b>Taste</b>	Fresh sour, green apples
<b>Usage</b>	Amuses-bouches, fruit salads, desserts, fish
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C

### Taste and Usage

Apple Blossom goes well with desserts and cocktails. It can also be successfully combined with shellfish or smoked fish. Apple Blossom makes a delightful decoration in any dish.

### Origin

Apple Blossom is part of a wide family of ornamental plants. Be aware that only a few are edible. Apple Blossom has been tested and found safe for consumption.



### Availability and Storage

Apple Blossom is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° C.

Produced in a socially responsible culture, Apple Blossom meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Content: 100 flowers in a cup, 4 cups in a box (20x30 cm)

### For additional information

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