



## KOPPERT CRESS

*Architecture Aromatique*

# Majii Leaves®

<b>Taste</b>	Juicy fresh leaf with strong flavour adopting capacity
<b>Usage</b>	Carrier of various added flavours
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to nine days at 2-7°C

### Taste and Usage

Majii Leaves® is the Koppert Cress brand name for an edible leaf. The natural capacity of storing moisture allows a chef to 'upload' various flavours to the Majii Leaf. Combine Majii Leaves with langoustine and green grapes, or with sour ingredients such as rhubarb. For the best taste combination, balance the Majii Leaves with sweet ingredients.

### Origin

Majii Leaves are the drop-shaped leaves of a special succulent, originating from Africa. The leaves are a natural water storage for dry periods. This explains the name: Majii, 'water' in Swahili.



### Availability and Storage

Majii Leaves are available year round and can easily be stored for up to nine 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, Majii Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

### For additional information

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Content: 25 pieces per cup, 4 cups in a box (20x30 cm)