



# KOPPERT CRESS

*Architecture Aromatique*

## Wheat Grass

<b>Taste</b>	Strong sweetish
<b>Usage</b>	Pressed, a colourful ingredient for juices, cocktails and desserts
<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

Wheat Grass has a strong sweetish flavour. In the current health trends, Wheat Grass juice has become a very popular product. This popularity is due to the high content in fibres, chlorophyll, magnesium and selenium. Wheat Grass is one of the most generous natural sources of Vitamin A, B-complex, B12, C, E and K.

### Origin

Wheat Grass originally was grown as a food crop in the Middle East area. Merchants distributed the grain to South Europe and from there it spread all over Europe. Approx. 3000 years ago, the beneficial characteristics and subsequent uses of the crop were already known.

### Allergens

Wheatgrass is the name for young wheat sprouts. It is known that wheat seeds contain gluten, which can cause an allergic reaction in those individuals who are hypersensitive to gluten. Wheatgrass itself does not contain any gluten, but due to the production process, it could contain traces of gluten.



### Availability and Storage

Wheat Grass 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, Wheat Grass meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

### For additional information

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Content: 16 cups in a solitary box (30x40 cm)