



## KOPPERT CRESS

*Architecture Aromatique*

# 100% Algen (Algae)

<b>Taste</b>	Naturally distinctive taste of Umami
<b>Use of powder</b>	In Asian cooking, fusion in combination with green tea, in dashi, bread, macarons, stock, dressings, sauces and with fish
<b>Use of flakes</b>	In Asian cooking, in salads, with fish, crustaceans and shellfish, in sauces, in rice dishes like sushi or risotto and even in desserts
<b>Availability</b>	Year round
<b>Storage</b>	Up to 2 years

### Taste and Usage

100% Algae Flakes and Powder are particularly well-suited to the purpose of adding colour and flavour to a variety of dishes. Depending on the main ingredient, they add a subtle salty fish flavour or, in combination with white chocolate, a sweet note. The typical green colour and the texture in the mouth make the two 100% Algae products a unique asset in the kitchen.

### Origin

These algae are a very powerful source of chlorophyll and contain high concentrations (>60%) of protein, vitamins, trace elements and Omega 3 fatty acids. Algae can form an important and sustainable substitute for animal proteins. It is also claimed that algae help to cleanse the body, provide extra energy and boost the immune system.



### Rob's Hidden Treasures

*"30 years' travel experience and my passion for cooking brought me into contact with ingredients and eating habits of people all over the world. These experiences have taught me what is delicious, special and healthy. 'Rob's Hidden Treasures' is my personal selection of products that I see as an asset in the professional kitchen."*

*Rob Baan*



### For additional information

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