







## **EDIBLE FLOWERS AND EDIBLE LEAVES**



**Apple Blossoms** Origin: Tropics Flavor: Granny Smith apple Packed: 50 ct.





Origin: Northern Spain Flavor: Buttery, subtle spearmint Packed: 50 ct.



Origin: South America Flavor: Sweet, mint Packed: 50 ct.









sweet

Packed: 50 ct.



Packed: 50 ct.



Sechuan Buttons Origin: Africa, China Flavor: Electrifying, sparkling Packed: 50 ct.



Origin: Europe

Packed: 50 ct.

sweetness

Flavor: Mild floral

**Dulce Leaves** Origin: South America Flavor: Sweeter than sugar, mint, thyme Packed: 50 ct.



Origin: Tropics Flavor: Sour Crab

Packed: 25 ct

apple, sightly bitter



Packed: 25 ct.

Packed: 8 oz.

Origin: Africa Flavor: Juicy, pine, slightly tart







Origin: Asia Flavor: Sweet peas



**Red Veined Sorrel** Origin: Europe, Asia Flavor: Lettuce, slightly



Origin: South America Flavor: Salty, crispy





Shiso Leaves Green Origin: Japan, Korea Flavor: Cumin, cinnamon



Packed: 3 oz, 6 oz.



Sea Fennel Origin: Black Sea Flavor: Anise, ginger Packed: 1.75 oz.

Packed: 50 ct.



Packed: 50 ct, 100 ct.





Flavor: Granny Smith

apple, tart

Packed: 50 ct.



**Golden Pea Shoots** Origin: Asia Flavor: Sweet peas

Packed: 8 oz.







cinnamon





Packed: 60 ct.



#### Origin: Western Asia Flavor: Sweet and earthy Packed: 4 oz, 8 oz. Packed: 4 oz, 8 oz.

**PANSIES AND MIXES** 



Packed: 50 ct.







minty, slightly sweet

Packed: 50 ct.







born as the umbrella brand. Koppert Cress will continue as one of the brands we will carry.



**Pansy Flower Holiday Mix** Origin: Europe Flavor: Slightly

# **CLAMSHELLS**

Tamper Evident



# Flavour Fields was created in 2018 as a hub for new ideas and culinary innovation. Its focus is to source new and exciting products for chefs that extend beyond the typical realm of ingredients. Flavors and aesthetics that spark creativity in the kitchen.

In 2006, the first US operations were built under the Koppert Cress brand, becoming a mainstay in the domestic culinary scene, frequently gracing the plates of the country's best restaurants. They quickly became an industry leader in avant-garde culinary flair and creative marketing angles; however, out of an urge to offer a broader range of incredible products Flavour Fields was

**SUSTAINABILITY &** 

# Want to blow some minds? Our Edible

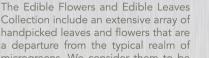
Flowers and Edible Leaves Collection is one way to make it happen. Unparalleled beauty and insane flavors that your guests won't soon forget.

handpicked leaves and flowers that are a departure from the typical realm of microgreens. We consider them to be the most innovative and outrageous culinary delights! Edible Flowers and

www.koppertcress.com

www.flavourfields.com

Leaves from:



#### Our Edible Flowers and Edible Leaves are cultivated: • In a socially responsible manner Using environmentally safe Biological Crop Protection

**FOOD SAFETY** 

**PROGRAM** 

• In an ultra-hygienic and sustainable environment

rules and guidelines

YOUR CULINARY EDGE!

**CONTACT US TODAY** 

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### Store all Edible Flowers and Edible Leaves in the walk-in at 36°F to 40°F with the lid secured tightly. The shelf life is up to 7 to 10 days.



fruit & vegetable supplier. Distributed by:

Available from your favorite