



FLAVOUR
FIELDS™

Your culinary edge

Edible Flowers and Edible Leaves Ingredients with a story... Ancient heirloom varieties sourced from all over the world

Cornabria Blossoms | Flavor: Buttery petals, subtle spearmint

EDIBLE FLOWERS AND EDIBLE LEAVES

Yka Leaves | Flavor: Tart rhubarb, slight sweetness

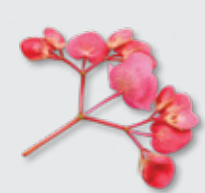
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 Flavour Fields

EDIBLE FLOWERS AND EDIBLE LEAVES



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



BlinQ Blossoms
Origin: South Africa
Flavor: Briny, fresh, salty
Packed: 50 ct.



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



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



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



Golden Pea Shoots
Origin: Asia
Flavor: Sweet peas
Packed: 8 oz.



Incan Begonias
Origin: South America
Flavor: Tart, red fruit, sour
Packed: 50 ct.



Karma Orchids (Edible)
Origin: Asia
Flavor: Crispy, endive, fresh
Packed: 100 ct.



Leopard Leaves
Origin: Tropics
Flavor: Sour apple, slightly bitter
Packed: 25 ct.



Majii Leaves
Origin: Africa
Flavor: Juicy, pine, slightly tart
Packed: 25 ct.



Marigold Flowers
Origin: Central America
Flavor: Musky, light citrus
Packed: 50 ct.



Marigold Petals
Origin: Central America
Flavor: Musky, light citrus
Packed: 3 oz.



Micro Marigolds
Origin: Central America
Flavor: Musky, light citrus
Packed: 200 ct.



Nasturtium Flowers
Origin: South America
Flavor: Peppery, spicy, sweet
Packed: 50 ct.



Nasturtium Leaves
Origin: South America
Flavor: Peppery, spicy, sweet
Packed: 50 ct.



Orchids Purple (Ornamental)
Origin: Asia
Packed: 50 ct.



Oyster Leaves
Origin: Canada
Flavor: West Coast oyster
Packed: 25 ct.



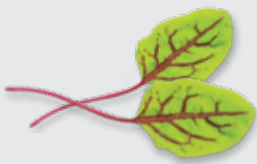
Pea Tendrils
Origin: Asia
Flavor: Sweet peas
Packed: 8 oz.



Pepquiño (Seasonal)
Origin: South America
Flavor: Cucumber, tart
Packed: 8 oz.



Popcorn Shoots
Origin: North America
Flavor: Fresh corn, sweet
Packed: 4 oz, 8 oz.



Red Veined Sorrel
Origin: Europe, Asia
Flavor: Lettuce, slightly acidic
Packed: 3 oz, 6 oz.



Salty Fingers
Origin: South America
Flavor: Salty, crispy
Packed: 50 ct.



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



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



Shiso Leaves Green or Purple
Origin: Japan, Korea
Flavor: Cumin, cinnamon
Packed: 50 ct, 100 ct.



Syra Leaves
Origin: Europe, Asia
Flavor: Granny Smith apple, tart
Packed: 50 ct.



True French Lavender
Origin: France
Flavor: Intense lavender flavor
Packed: 150+ ct.



Viola Blue
Origin: Europe
Flavor: Mild floral sweetness
Packed: 50 ct.



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



Yka Leaves
Origin: South America
Flavor: Tart rhubarb, slight sweetness
Packed: 60 ct.

PANSIES AND MIXES

50 CT



White Spectrum
Packed: 50 ct.



Black Spectrum
Packed: 50 ct.



Yellow Spectrum
Packed: 50 ct.



Orange Spectrum
Packed: 50 ct.



Blue Spectrum
Packed: 50 ct.



Purple Spectrum
Packed: 50 ct.



Red Spectrum
Packed: 50 ct.



Pansy Flowers Mix
Origin: Europe
Flavor: Slightly minty, slightly sweet
Packed: 50 ct.



Pansy Flowers Holiday Mix
Origin: Europe
Flavor: Slightly minty, slightly sweet
Packed: 50 ct.

CLAMSHELLS

Tamper Evident



Barcode for inventory management

HI CHEF!

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

ABOUT OUR EDIBLE FLOWERS AND EDIBLE LEAVES

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.

The Edible Flowers and Edible Leaves Collection include an extensive array of 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
Leaves from:
www.koppertcress.com



www.flavourfields.com



SUSTAINABILITY & FOOD SAFETY PROGRAM


Our Edible Flowers and Edible Leaves are cultivated:

- In a socially responsible manner
- Using environmentally safe Biological Crop Protection
- In an ultra-hygienic and sustainable environment
- According to strict HACCP rules and guidelines


YOUR CULINARY EDGE!

CONTACT US TODAY

 www.flavourfields.com

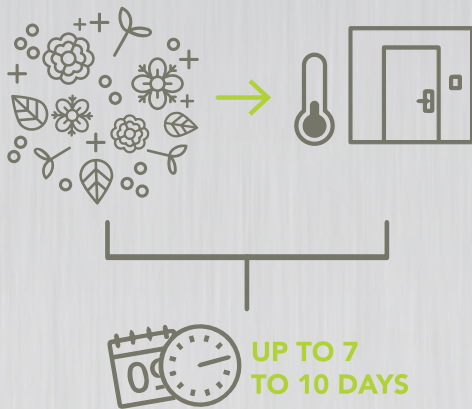
 (+1) 631-734-8500

 info@flavourfields.com

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STORAGE RECOMMENDATIONS

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.



Available from your favorite
fruit & vegetable supplier.
Distributed by:

