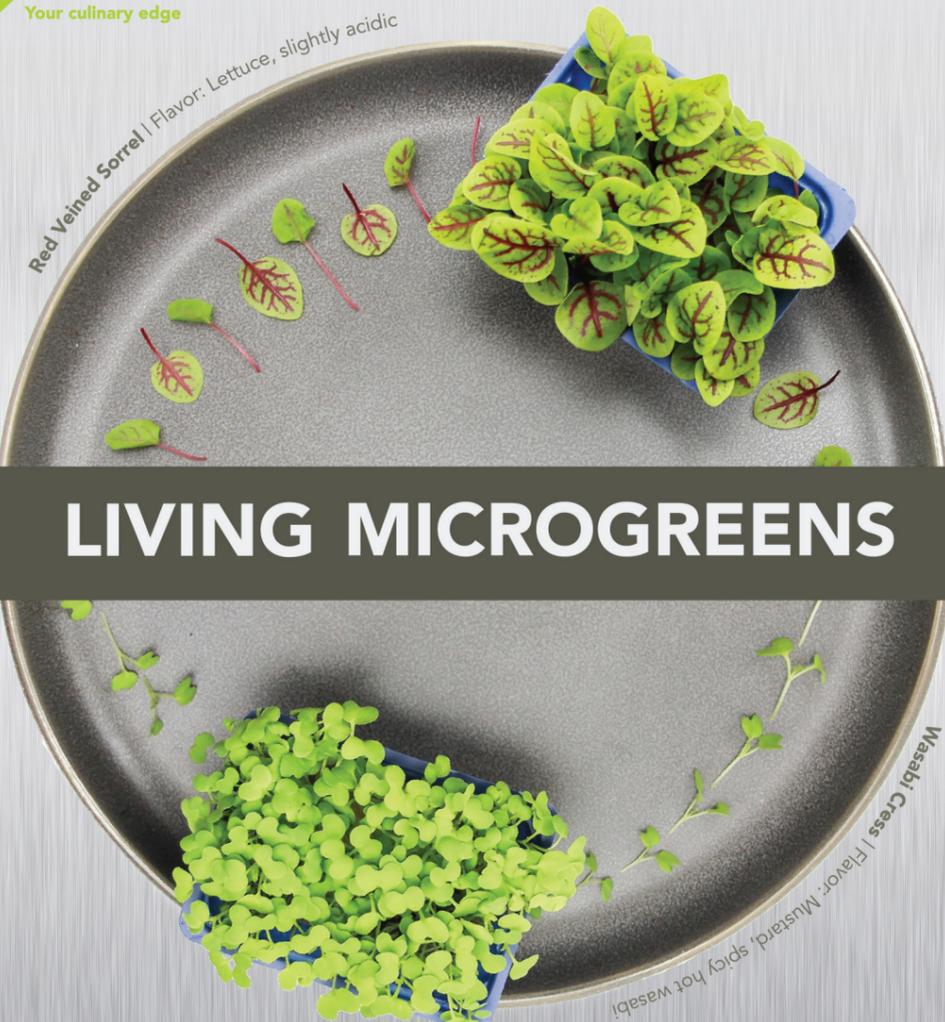


Red Veined Sorrel | Flavor: Lettuce, slightly acidic



LIVING MICROGREENS

Wasabi Cress | Flavor: Mustard, spicy hot wasabi

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SINGLE LIVING MICROGREENS

PACKAGING SIZE 16 CUPS



Affilla Cress
Origin: China
Flavor: Fresh peas



Amaranth Cress
Origin: Americas
Flavor: Earthy, nutty



Atsina Cress
Origin: North America
Flavor: Anise, licorice



Basil Cress
Origin: Italy
Flavor: Fragrant basil



Basil Limon Cress
Origin: India
Flavor: Citrus, anise



Basil Mint Cress
Origin: Europe
Flavor: Basil, spearmint



Basil Piros Cress
Origin: Hungary
Flavor: Basil, clove



Borage Cress
Origin: Middle East
Flavor: Cucumber, oyster



Broccoli Cress
Origin: Europe
Flavor: Raw Broccoli



Carrot Cress
Origin: North Africa
Flavor: Carrot tops



Celery Cress
Origin: Europe
Flavor: Robust celery



Chervil Cress
Origin: France
Flavor: Parsley, anise



Coriander Cress
Origin: South America
Flavor: Cilantro, ginger



Daikon Cress
Origin: Japan
Flavor: Black radish



Helios Cress
Origin: North America
Flavor: Sunflower seeds



Mitsuba Cress
Origin: Japan, China
Flavor: Parsley, celery



Mustard Green Cress
Origin: Japan
Flavor: Spicy mustard



Mustard Red Cress
Origin: Japan
Flavor: Spicy radish



Red Veined Sorrel
Origin: Europe
Flavor: Lettuce, acidic



Rock Chives Cress
Origin: China
Flavor: Garlic, onion



Rucola Cress
Origin: Mediterranean
Flavor: Arugula, peppery



Sakura Cress
Origin: Japan
Flavor: Black radish



Shiso Green Cress
Origin: Korea
Flavor: Mint, Basil, Anise



Shiso Purple Cress
Origin: Japan
Flavor: Cumin, cinnamon



Tahoon Cress
Origin: Himalayas
Flavor: Forest, mushroom



Tangerine Cress
Origin: South America
Flavor: Citrus zest



Upland Cress
Origin: North America
Flavor: Watercress, peppery



Wasabi Cress
Origin: Japan
Flavor: Wasabi, mustard



Zorri Cress
Origin: Peru
Flavor: Horseradish, honey



MIX LIVING MICROGREENS

PACKAGING SIZE 16 OR 18 CUPS

We have a variety of standard mix boxes or you can create your own custom duo.



Sakura Mix (6 varieties x 3 cups)
Content: Affilla Cress, Borage Cress, Sakura Cress, Shiso Purple Cress, Tahoon Cress and Rock Chives Cress

Basil Duo (2 varieties x 8 cups)
Content: Basil Cress and Basil Limon Cress

Basil Trio (3 varieties x 4 cups)
Content: Basil Cress, Basil Limon Cress and Basil Piros Cress

Sushi Mix (4 varieties x 4 cups)
Content: Shiso Purple Cress, Shiso Green Cress, Sakura Cress and Mustard Cress

Zesty Mix (4 varieties x 4 cups)
Content: Daikon Cress, Mustard Cress, Rucola Cress and Sakura Cress

Custom Duo (2 varieties x 8 cups)
Content: Choice of any 2 Living Cresses.

RETAIL PACK

PACKAGING SIZE 8 CUPS

Available in the following varieties:



- Sakura Cress
- Coriander Cress
- Affilla Cress
- Basil Cress
- Daikon Cress
- Rock Chives Cress
- Rucola Cress
- Shiso Purple Cress
- Wasabi Cress

HI CHEF!

Flavour Fields was created in 2018 as a hub for 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; 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 LIVING MICROGREENS

Living Microgreens are intensely flavored living condiments. They are alive until the very moment you're ready to use them.

Our natural fiber growing medium means they're ready for the plate right out of the box.



Trim them with scissors or a small knife as needed. There are 16 or 18 individual cups in **each box**, which equals **about 80 servings**.



SUSTAINABILITY & FOOD SAFETY PROGRAM

Our **Living Microgreens** 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

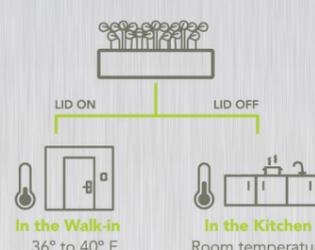
(+1) 631-734-8500

info@flavourfields.com

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Riverhead, NY 11901

STORAGE RECOMENDATION

Our boxes are specially designed for an extended shelf life lasting up to two weeks. Store Living Microgreens in the walk-in at **36°F to 40°F**. Here are a few tips on how to help keep your product as fresh as possible.



Shiso and Basil varieties are best stored over 56°F.

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