



KOPPERT CRESS
Architecture Aromatique

Sea Fennel



Origin	Black Sea, North Atlantic Ocean and Mediterranean coastline
Flavor	Anise, pine and salt
Use	Fresh or blanched with seafood, crustaceans, scallops
Availability	Year-round
Packaging	Tamper evident clamshells; 1.75 oz
Storage & Shelf Life	Store for up to nine days at 36 to 40°F

Description

Sea Fennel is an unusual ingredient that adds “otherworldliness” to your dish. Its herbal and aromatic flavor suites rich ingredients like salmon and scallops. Blanching Sea Fennel highlights its wonderful asparagus flavor.

History

The history of Sea Fennel dates back to antiquity. Since the time of Hippocrates the plant has been considered one of the most important medicines and until today it is used for its detoxifying properties.



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Health Benefits

Sea Fennel contains about thirty essential oils, such as terpinene gamma (found in citrus fruits), sabinenes (found in carrots), beta phellandrenes, (anis, celery, fennel) and methylthymol (thyme).

Sustainability & Food-Safety

Our Sea Fennel is cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems. Grown in an ultra-hygienic and sustainable environment, Sea Fennel is produced under strict HACCP guidelines and only needs to be rinsed under water.

Available from your favorite
fruit & vegetable supplier
Distributed by

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