



KOPPERT CRESS
Architecture Aromatique

Majii Leaves



Origin	Africa
Flavor	Neutral, juicy, with subtle undertones of fresh pine
Use	Diverse applications; soups, entrées, desserts; can be infused with a range of flavors
Availability	Year-round
Storage	Store for up to ten days at 36° to 40°F
Packaging	Tamper evident clamshells, 25 ct. leaves

Description

Majii Leaves are an edible succulent. The leaves' natural capacity to store moisture allows them to be infused with any flavor. Combine them with langoustine and green grapes, or with sour ingredients such as rhubarb. For the best taste combination, balance the Majii Leaves with sweet ingredients.

History

Oval-shaped leaves of a special succulent that originates from Africa. The leaves naturally store water for dry periods. This explains the name, which means 'water' in Swahili.



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Sustainability

The leaves are cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems.

Available from your favorite
fruit & vegetable supplier
Distributed by



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