



KOPPERT CRESS USA

Pansy Flowers



Taste: The Pansy Flower has a slightly sweet, yet minty flavor.

Originated In: Europe, from Viola or Violet species.

Health Benefits: More than just a pretty face; pansies are rich in vitamins A and C. Fresh pansies have anti-inflammatory properties, and have been used to treat anything from lung problems to skin conditions.

History: Pansy Flowers were used medicinally in ancient Greece by the first well-known physician, Hippocrates. Derived from the French word, pensée, or "remembrance", Pansy Flowers are the chef's way of saying, "I'm thinking of you."

Use: The Pansy's striking flavor and beautiful colors compliment salads, desserts and entrees. No one can look at a pansy flower without smiling back!

Fun summer tip: Freeze pansy petals in ice cube trays and use for drinks!



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50 count in tamper evident clamshells

Packaging: 50 ct. Flowers.

Storage: 36 to 38°F

Availability: All-year-round.

Cultivation: Socially responsible culture with biological crop protection. Our Pansies are grown according to one of the highest food standards (HACCP certified) making it a perfectly ready-to-use food.

Available at your favorite fruit
& vegetable supplier.

Distributed by:

Get a flavor of our website:
www.koppertcress.com

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