



KOPPERT CRESS
Architecture Aromatique

Apple Blossom



Origin	Tropics and Subtropics
Flavor	Green apple, fresh, sour, slightly sweet
Use	Amuse-bouches, desserts, and salads
Availability	Year-round
Packaging	Tamper evident clamshells; 50 ct. blossoms
Storage & Shelf Life	Store for up to seven days at 36 to 40°F

Description

These 1.5 cm Apple Blossoms are a remarkable ingredient for the creative chef: outstandingly beautiful, elegant, and flavorful. They complement tropical fruit desserts, fresh cocktails, and summer salads. Unlike other flowers, Apple Blossoms can even be used for plating hot dishes! Their slight acidity offsets rich ingredients such as scallops, meat and seafood.

History

A plant with over 1,500 species. Apple Blossoms are unisexual, with male and female flowers occurring separately on the same plant



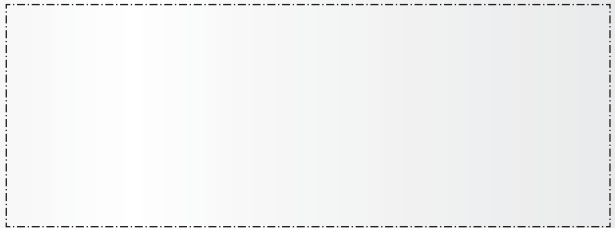
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Sustainability & Food-Safety

Apple Blossoms are cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems. Grown in an ultra-hygienic and sustainable environment, our Apple Blossoms are produced under strict HACCP guidelines and only need to be rinsed under water.

Available from your favorite
fruit & vegetable supplier
Distributed by



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