



KOPPERT CRESS
Architecture Aromatique

Red Veined Sorrel



Origin	Europe and Asia
Flavor	Lettuce, slightly acidic
Use	Stir-frys, veal, fish
Availability	Year-round
Packaging	Tamper evident clamshells; 4oz packed by volume
Storage & Shelf Life	Store for up to ten days at 36 to 40°F

Description

Red Veined Sorrel is one of the most attractive herbs with its lime-green leaves with dark red veins. These versatile leaves are velvety and crisp, perfect for salads, soups and entrees.

History

Red Veined Sorrel is indigenous to Europe as well as Asia. This plant has dark-red stems and veins, suggestive of dripping blood. The botanical epithet is from the Latin sanguineus meaning "blood-red". Sorrel is a cleansing herb that has been used for culinary and medicinal purposes.



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Sustainability & Food-Safety

Red Veined Sorrel is cultivated in a socially responsible manner using environmentally friendly biological crop-protection systems.

Grown in an ultra-hygienic and sustainable environment, Red Veined Sorrel is produced under strict HACCP guide-lines and only need to be rinsed under water.

Available from your favorite
fruit & vegetable supplier
Distributed by

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