



# KOPPERT CRESS

*Architecture Aromatique*

## Algae Powder

**Taste**

Umami

**Usage**

In Asian cooking, fusion in combination with green tea, in dashi, bread, macarons, stock, dressings, sauces and with fish

**Availability**

Year round

**Storage**

Up to two years

**Taste and Usage**

*Algae Powder* is particularly suitable for adding color and flavor to various dishes. Depending on the main ingredient, it adds a salty subtle fish flavor. But in combination with white chocolate a sweet accent. The typical green color and mouth feel makes the 100% Algae product a unique asset in the kitchen.

**Origin**

These algae are a very powerful source of chlorophyll (leaf green) and contain a high content (> 60%) of proteins, vitamins, trace elements and Omega 3 fatty acids. Algae can become an important and sustainable replacement for animal protein. Algae are also said to help cleanse the body, provide extra energy and support the immune system.



*Algae Powder (Umami)*

**Availability and Storage**

*Algae Powder* is available all year round and can be stored for up to two years at a temperature of 12–16°C.



Sweet



Umami



Salt



Sour



Bitter

Content: 6 cans (180 g) of powder in a box

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