



KOPPERT CRESS *Architecture Aromatique*

Feather Tops

Taste	Fresh anise
Usage	In salads, cocktails or desserts
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Feather Tops has a fresh anise taste with a hint of liquorice and a slight reminiscence of mint, while the crunchy stems have the same flavour but with a more earthy taste.

Feather Tops can be used as a garnish, in salads, cocktails or desserts. The feather-like leaves, rich in flavor complement both modern and traditional cuisines. *Feather Tops* can be used as a whole and are suitable for various applications.

Origin

Ayurveda, the traditional system of medicine, originated in India. The word "Ayurveda" is derived from the Sanskrit words "ayur", meaning life and veda, meaning knowledge. It is often called the knowledge of life and is being practiced in India for thousands of years. Fennel plays a significant role in Ayurveda, one of the oldest systems of medicine in the world. Fennel is believed to stimulate the appetite and have carminative properties, making it helpful for digestion. Paired with the consideration is contains detoxifying elements, fennel is believed to promote overall health, well-being and brings internal balance.



Feather Tops (Foeniculum)

Availability and Storage

Feather Tops is available year-round and can be kept at a temperature of between 2–7°C, in the dark, for up to seven days.

Produced according to socially responsible cultivation methods, *Feather Tops* satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Content: 10 tops



Sweet



Umami



Salt



Sour



Bitter

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