



Shiso Leaves Mix

Origin	Asia
Taste / Aroma	A mix of Shiso Leaves Green and Shiso Leaves Purple.
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Coquille St Jacques, Fathers Day, Game, Halloween, Mushroom, Pumpkin, Strawberry
Storage	2-7 °C



Shiso Leaves are often dipped in a special tempura batter and deep-fried. Beautiful and delicious!

Usage

Shiso Leaves Green (*Perilla*) and Shiso Leaves Purple (*Perilla*) are often dipped in a special tempura batter and deep-fried. Beautiful and delicious!

Origin

Originally this beautiful green en red leaf used to be imported from the North East of Asia. However, due to the complex cultivation in those countries, it was not possible to grow it without pesticides. At the special request of some top restaurants we took up the challenge to grow this crop under our greenhouse con ditions, without pesticides! Using beneficial insects, which eliminate harmful insects, spraying is no longer required. The result is a healthy and clean crop.

Availability and Storage

Shiso Leaves are available year round and can easily be stored for up to nine days at a temperature of 2–7°C. The optimum temperature for maintaining the best quality is between 2–4°C.

Produced in a socially responsible culture, Shiso Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

Tray: 15 pcs

Box: 6 x 15 pcs Green / 6 x 15 pcs Purple (30x40x14 cm)

Box Medium: 3 x 15 pcs Green / 3 x 15 pcs Purple (30x20x14 cm)

SPECIFICATIONS

Microbiological standards

Pathogens Salmonella Absent in 25 g
Listeria monocytogenes Absent in 25 g
Staphylococcus aureus <1.105 cfu per g
Bacillus cereus <1.105 cfu per g
EHEC/STEC Absent in 25 g