



Apple Blossom

Begonia

Origin	Africa, Asia, South America, South Europe
Taste / Aroma	Refreshing sourish, green apple
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Fathers Day, Mothersday, Oyster, Valentine's Day
Storage	Cold, 2-7 °C

Apple Blossom makes a delightful decoration in any dish.



TASTE

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TASTE FRIENDS

Apple Blossom goes well with desserts and cocktails. It can also be successfully combined with shellfish or smoked fish.

ORIGIN

Apple Blossom is part of a wide family of ornamental plants. Be aware that only a few are edible. Apple Blossom has been tested and found safe for consumption.

AVAILABILITY

Apple Blossom is available year round and can easily be stored for up to seven days at a temperature of 2-7°C.

Produced in a socially responsible culture, Apple Blossom meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	African, Alpine, Asian, Creolic, French, Indonesian, Italian, Japanese, Spanish
Usage	Decoration, Garnish
Colors	Red

Dishes	Alcohol, Cocktail, Dessert, Fish, Fruit, Pastry, Starter, Sushi, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Banana, Coconut, Mandarin, Mango, Peach, Pear, Peas, Pineapple, Pumpkin, Basil, Fennel, Mint, Sage, Oyster, Vanilla, Avocado
Latin Name	Begonia
Synonyms	Granny Smith, edible flowers
Dimensions	1,5 to 2 cm
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"