Kikuna® Leaves

Chrysanthemum

Origin	Asia
Taste / Aroma	Carrot, celery
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Easter, Game, Mothersday, Mushroom, Pumpkin, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Kikuna® Leaves are decorative leaves with a distinct flavour of carrot or celery.

TASTE

Kikuna® Leaves is the Koppert Cress brand name for an edible leaf. Kikuna® Leaves are decorative leaves with a distinct flavour of carrot or celery.

TASTE FRIENDS

Kikuna® Leaves can be used in salads, with raw fish, and in shellfish dishes. Kikuna® Leaves are also very tasty in tempura batter.

ORIGIN

The plant has been used in Asia for centuries, mainly as a herb to season dishes. Every part of the plant is edible, but the young leaves are preferred. It is a typically Asian plant, with numerous uses as an ingredient and as a garnish.

AVAILABILITY

Kikuna® Leaves are available year round and can easily be stored for up to nine days at a temperature of 2-7°C. Produced in a socially responsible culture, Kikuna® Leaves meet the hygienic kitchen standards.
The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Sour, Sweet, Umami
Cultures	Alpine, Asian, Baltic, Creolic, Dutch, French, Greek, Italian, Japanese, Mediteranean, Nordic, Portugese, Russian, Spanish

Usage	Decoration, Garnish
Colors	Green
Dishes	Alcohol, Cheese, Cocktail, Dessert, Fish, Fruit, Game, Grill, Main course, Meat, Poultry, Snack, Starter, Sushi, Tea, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Coconut, Corn, Cucumber, Lime, Mandarin, Orange, Peas, Pineapple, Pumpkin, Deer, Rabbit, Game (other), Parsley, Tarragon, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Squid, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Onion, Potato, Butternut squash, Sweet potato, Couscous, Egg, Ponzu, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Chrysanthemum
Synonyms	Edible Leaves, Maämo Leaves
Dimensions	Minimum 5 cm, maximum 8 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"