



Sea Fennel

Chrithmum

Origin	Asia, North America, North Europe, South Europe
Taste / Aroma	Aromatic, herbs, asparagus
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Herring, Lobster, Mussel, Oyster, Pumpkin
Storage	Cold, 2-7 °C

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TASTE FRIENDS

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ORIGIN

A plant found from the beaches of the Black Sea to the coast of the North Atlantic ocean. Also found on mediterranean coastlines, but is a protected species under threat of extinction. A plant found from the beaches of the Black Sea to the coast of the North Atlantic ocean. Also found on Mediterranean coastlines, but is a protected species under threat of extinction. Sea Fennel is known to contain about thirty essential oils, such as gamma terpins (found in citrus fruits) sabinenes (found in carrots) beta phellandrenes (anis, sellery, fennel) and methylthymol (Thyme).

AVAILABILITY

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

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	Balkan, Baltic, Dutch, French, Greek, Italian, Mediteranean, Nordic, North American, Portugese, Spanish, Turkish
Usage	Baking, Blanching, Blending, Canning, Chopping, Decoration, Deep frying, Drying, Extracting, Garnish, Gel, Hot infusion, Marinating, Oil, Pasta / Dough, Pickling, Roasting, Smoke, Sous vide, Steaming, Stir frying
Colors	Green
Dishes	Cheese, Cocktail, Crustaceans, Fish, Functional, Lunch, Main course, Meat, Poultry, Soup, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Cheese (others), Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Cucumber, Eggplant, Olives, Pumpkin, Dill, Fennel, Goat, Lamb, Offals, Porc, Veal, Scallop, Oyster, Squid, Salt, Chili, Cauliflower, Kale, Onion, Couscous, Olive oil, Ponzu, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu, Yuzu
Latin Name	Chrithmum
Synonyms	Wok, Curry, Bitterfenchel, Meeresfenchel, Felsenfenchel, Ocean fennel, Rock fennel
Dimensions	Minimum 6 cm and maximum 10 cm long
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"