

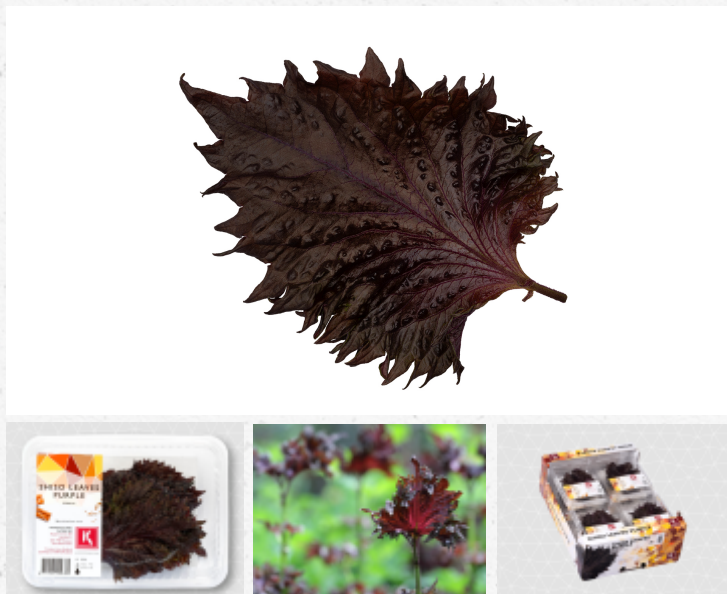


Shiso Leaves Purple

Perilla

Origin	Asia
Taste / Aroma	Cumin
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Coquille St Jacques, Fathers Day, Game, Halloween, Mushroom, Pumpkin, Strawberry
Storage	Cold, 2-7 °C

Shiso Leaves Purple (Perilla) is often dipped in special tempura batter and deep-fried. Elegant and tasty!



TASTE

Shiso Leaves Purple is often dipped in special tempura batter and deep-fried. Elegant and tasty! It's also possible to simply fry it as decoration.

TASTE FRIENDS

Shiso Leaves Purple can also be combined with game, mushrooms, or different types of fish. The leaf has an outspoken, herby taste. It can also be used as a decoration, particularly in the autumn, with game dishes.

ORIGIN

Originally this beautiful 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 conditions, without pesticides! Using beneficial insects, which eliminate harmful insects, spraying is no longer required. The result is a healthy and clean crop.

AVAILABILITY

Shiso Leaves Purple 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 Purple meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

Tray: 15 pcs

Box: 12 x 15 pcs (30x40x14 cm)

Box Medium: 6 x 15 pcs (30x20x14 cm)

SPECIFICATIONS

Taste	Bitter, Sweet, Umami
Cultures	African, Asian, Chinese, Creolic, Indian, Indonesian, Japanese, Korean
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breeding, Bruising, Canning, Chopping, Confiture, Covering, Decoration, Deep frying, Drying, Extracting, Fermenting, Freezing, Garnish, Gel, Hot infusion, Macerate, Marinating, Oil, Pickling, Smoke, Sous vide, Steaming, Stir frying, Syrup
Colors	Brown, Purple
Dishes	Alcohol, Cheese, Cocktail, Crustaceans
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Coconut, Cucumber, Figs, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Mango, Olives, Orange, Peas, Pineapple, Pomegranate, Pumpkin, Watermelon, Deer, Rabbit, Game (other), Mint, Beef, Dried ham, Goat, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Onion, Butternut squash, Sweet potato, Couscous, Egg, Ponzu, Pumpkin seeds, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Perilla
Synonyms	wilder Sesam, Perilla, Umeboshi, Tataki, Egoma, Kkaennip
Dimensions	Leaf is between 6 and 15 cm long, from the start of the stem to the leaf tip

Voedingswaarden

"Energy: 35 kcal / 146 kJ Fat: 0.1 g Of which saturates: - g Carbohydrate: 5.5 g Of which sugars: - g Protein: 3.8 g Salt: - g Calcium: 220 mg Iron: 1.6 mg Vitamin A: 0.013 mg Vitamin B1: 0.12 mg Vitamin B2: 0.32 mg Vitamin C: 55 mg"

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"