



Syrha Leaves

Rumex

Origin	Africa, Central Europe, North Europe, South Europe
Taste / Aroma	Refreshing sourish
Season(s)	Spring, Summer, Autumn, Winter, Christmas, Coquille St Jacques, Easter, Fathers Day, Game, Herring, Lobster, Mothersday, Mushroom, Oyster, Pumpkin, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C



Syrha Leaves give a tangy flavour to salads and sauces.

TASTE

Syrha Leaves is the Koppert Cress brand name for an edible leaf. Syrha Leaves give a tangy flavour to salads and sauces.

TASTE FRIENDS

The flavour of Syrha Leaves really comes through in fruit salads or in combinations with red fruit, white chocolate, or even coriander. The flavour comes from natural oxalic and ascorbic acid.

ORIGIN

Syrha Leaves are the seedling of a plant already used by the Egyptians and Greeks. The plant is quite common throughout Europe. Due to its fat emulgating properties, this plant makes fatty dishes more easily digestible. Oxalic acid is found in potatoes and rhubarb while ascorbic acid is better known as Vitamin C.

AVAILABILITY

Syrha 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, Syrha Leaves meet the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Sour
Cultures	Alpine, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, French, Greek, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Peruvian, Portugese, South American, Spanish
Usage	Blanching, Blending, Decoration, Fermenting, Garnish, Macerate, Pickling, Smoke, Sous vide
Colors	Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Game, Grill, Infusion, Lunch, Main course, Meat, Pasta, Poultry, Salad, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Banana, Berries, Blueberry, Cherry, Citrus, Coconut, Corn, Cucumber, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Olives, Orange, Passion fruit, Peach, Pear, Peas, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Deer, Rabbit, Game (other), Chives, Dill, Mint, Tarragon, Anise, Ants, Insects (others), Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Vanilla, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Kidney beans, Onion, Butternut squash, Sweet potato, Couscous, Egg, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Rumex
Synonyms	Edible Leaves, Oxalis, Rumex, Silvershield, Ampfer
Dimensions	Minimum 5, maximum 8 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"