

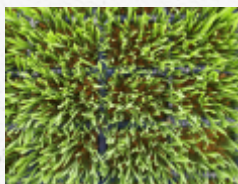


Wheat Grass

Triticum

Origin	Asia, Central Europe
Taste / Aroma	Strong sweetish
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Easter, Pumpkin, Strawberry
Storage	Cold, 2-7 °C

Wheat Grass has a strong sweetish flavour.



TASTE

Wheat Grass has a strong sweetish flavour.

TASTE FRIENDS

Wheat Grass has a strong sweetish flavour. In the current health trends, Wheat Grass juice has become a very popular product. This popularity is due to the high content in fibres, chlorophyll, magnesium and selenium. Wheat Grass is one of the most generous natural sources of Vitamin A, B-complex, B12, C, E and K.

ORIGIN

Wheat Grass originally was grown as a food crop in the Middle East area. Merchants distributed the grain to South Europe and from there it spread all over Europe. Approx. 3000 years ago, the beneficial characteristics and subsequent uses of the crop were already known.

AVAILABILITY

Wheat Grass 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, Wheat Grass meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

ALLERGENS

Wheat Grass is the name for young wheat sprouts. It is known that wheat seeds contain gluten, which can cause an allergic reaction in those individuals who are hypersensitive to gluten.

SPECIFICATIONS

Taste	Bitter, Sweet
Cultures	African, Alpine, Asian, Australian, Balkan, Baltic, Creolic, Dutch, French, Greek, Indonesian, Italian, Korean, Mexican, Nordic, North American, Russian, South American, Thai
Usage	Baking, Blanching, Blending, Blitzing / Mashing, Breading, Canning, Cold infusion, Confiture, Decoration, Drying, Extracting, Freezing, Garnish, Gel, Hot infusion, Macerate, Marinating, Oil, Pasta / Dough, Pickling, Sous vide, Syrup
Colors	Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Coffee, Dessert, Fruit, Functional, Game, Infusion, Lunch, Main course, Meat, Pasta, Poultry, Salad, Soup, Starter, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Eel, Fish (freshwater), Apple, Banana, Citrus, Coconut, Corn, Cucumber, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Peach, Pear, Peas, Pineapple, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Mint, Tarragon, Ants, Insects (others), Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Cinnamon, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Ginger, Horseradish, Lettuce, Onion, Potato, Rhubarb, Butternut squash, Sweet potato, Bread, Couscous, Egg, Liquorice, Olive oil, Ponzu, Pumpkin seeds, Rice, Sugar, Tofu, Yuzu
Nutrients	Vitamin A, Magnesium, Vitamin C, Vitamin E, Calcium, Gluthathion
Latin Name	Triticum
Synonyms	Healthy Food, Superfood, Smotthie Cress, Wheat Grass Shot, Antioxidant
Dimensions	" Minimum 7 cm and maximum 12 cm above the growing medium. There should be enough seeds on the growing medium so that when the cress is fully grown, the tray is full."

Voedingswaarden

"Crude fibre / Dry fiber: 0.6% Sodium: 2.5 mmol Calcium: 7.0 mmol Magnesium: 7.5 mmol Potassium: 90 mmol Iron: 0.2 mmol"

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"