



KOPPERT CRESS

Architecture Aromatique

Algae Flakes

Taste
Usage

Umami
In Asian cooking, in salads, with fish, crustaceans and shellfish, in sauces, in rice dishes like sushi or risotto and even in desserts

Availability
Storage

Year round
Up to two years

Taste and Usage

Algae Flakes are particularly suitable for adding color and flavor to various dishes. Depending on the main ingredient, they add a salty subtle fish flavor. But in combination with white chocolate a sweet accent. The typical green color and mouth feel makes 100% *Algae flakes* a unique asset in the kitchen.

Origin

These algae are a very powerful source of chlorophyll (leaf green) and contain a high content (> 60%) of proteins, vitamins, trace elements and Omega 3 fatty acids. Algae can become an important and sustainable replacement for animal protein. Algae are also said to help cleanse the body, provide extra energy and support the immune system.



Algae Flakes (Umami)

Availability and Storage

Algae Flakes are available all year round and can be stored for up to two years at a temperature of 12–16°C.



Sweet



Umami



Salt



Sour



Bitter

Content: 6 cans (50 g) of powder in a box

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