



KOPPERT CRESS

Architecture Aromatique

Sweet Lov

Taste	Sweet
Usage	In salads, desserts, and as a cocktail ingredient
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Sweet Lov is a newly germinated kernel of maize. The Sweet Lov is part of our white vegetable range, grown in a carefully controlled environment to ensure the signature crunchiness and unique juicy taste.

Sweet Lov can be used as a garnish, in salads or desserts, or as a sugar substitute in various dishes. Sweet Lov is especially delicious in combination with bitter counterparts.

Origin

Maize was brought to South America from its natural home in Central America. Evidence has been found of Peruvian maize cultivation dating back 6.700 years. The crop was bred to produce larger, more nutritious ears. Christopher Columbus brought the maize plant back to Europe, where sweetcorn quickly became a nutritious staple food. Maize is the most widely cultivated crop in America. Sweet Lov is grown from specially selected seeds that produce crunchy sprouts with a fresh, bittersweet taste.



Sweet Lov (*Zea mays*)

Availability and Storage

Sweet Lov is available year-round and can be kept at a temperature of between 2–7°C, in the dark, for up to seven days.

Produced according to socially responsible cultivation methods, Sweet Lov satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Content: 30 g



Sweet



Umami



Salt



Sour



Bitter

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