



KOPPERT CRESS

Architecture Aromatique

Syrha Leaves®

Taste	Mild tangy flavour
Usage	Salads, soups and sauces
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to nine days at 2-7°C

Taste and Usage

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

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.



Syrha Leaves (Rumex)

Availability and Storage

Syrha Leaves are available year round and can easily be stored for up to nine days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° 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.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé