



PRODUCT SPECIFICATION / ADDITIONAL INFORMATION

Red Amaranth



Contact Details		Product Benefits
Company	Nurtured in Norfolk	Micro red amaranth has an earthy mild flavour that is best suited for savoury dishes but can complement some sweet flavours as well. It is intended for raw preparations, specifically as a garnish, to add a punch of colour.
Technical	Jake Mills	
Contact Number	01362 760760	Amaranth has a mild earthy flavour that is reminiscent of a beetroot with a delicate sweet grassy finish.
Contact Email	jake@nurturedinnorfolk.co.uk	
Health & Safety	Jake Mills	Rich in vitamin C, carotenoids, vitamins K & E.
Contact Number	01362 760760	
Contact Email	jake@nurturedinnorfolk.co.uk	
Specification		Micro Testing's/Laboratory Results Available on Request
Product Name	Red Amaranth	Water Testing's
Product Description	Micro Cress	
Product Weight	25 Grams	Compost Testing's
Ingredients	Whole/Wash Before Use	
Packaging Outline	Clear Plastic/Wash Before Use	Global Gap Certificates (Origin of Product)
Season Availability	Year Round	
GMO Status	N/A	BRC Packaging
Allergen Status	May Contain: Celery/Mustard	
Dietary Information	N/A	Product Testing's
Country of Origin	UK/Israel/South Africa	
Appearance	Red/Purple	Out Sourced Farms Sample Reports
Age of Despatch	Max. 3 days	
Storage	Keep Refrigerated 4-8°C	Out Sourced Farms Water Reports
Shelf Life	4 days Refrigerated	

We can confirm all information provided to you is correct to the best of our knowledge

Signed: J.Mills Print: Jake Mills Date: 15/7/2019

www.nurturedinnorfolk.co.uk



