



## PRODUCT SPECIFICATION / ADDITIONAL INFORMATION

### Micro Butterfly Sorrel



Contact Details		Product Benefits
Company	Nurtured in Norfolk	The brilliant colour is best preserved when used raw. Its colour offers contrast & a bright lemony flavour to plates when used as a garnish. This micro green compliments shellfish & vegetables.
Technical	Jake Mills	
Contact Number	01362 760760	The leaves are a deep purple colour or light bronze, with an acidic & sour flavour.
Contact Email	<a href="mailto:jake@nurturedinnorfolk.co.uk">jake@nurturedinnorfolk.co.uk</a>	
Health & Safety	Jake Mills	Butterfly sorrel leaves are an important source of vitamins A, C & K, iron & magnesium.
Contact Number	01362 760760	
Contact Email	<a href="mailto:jake@nurturedinnorfolk.co.uk">jake@nurturedinnorfolk.co.uk</a>	
Specification		Micro Testing's/Laboratory Results Available on Request
Product Name	Micro Butterfly Sorrel	Water Testing's
Product Description	Micro Cress	Compost Testing's
Product Weight	15 Grams	Global Gap Certificates (Origin of Product)
Ingredients	Whole/Wash Before Use	BRC Packaging
Packaging Outline	Clear Plastic/Wash Before Use	Product Testing's
Season Availability	Year Round	Out Sourced Farms Sample Reports
GMO Status	N/A	Out Sourced Farms Water Reports
Allergen Status	May Contain: Celery/Mustard	
Dietary Information	N/A	
Country of Origin	UK	
Appearance	Red/Bronze	
Age of Despatch	Max. 3 days	
Storage	Keep Refrigerated 4-8°C	
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](http://www.nurturedinnorfolk.co.uk)



