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TFS - Salad Micro Red Amaranth - Information

Amaranth micro cress has a mild and earthy flavour. This is reminiscent of beet, with a delicate and sweet grassy finish. The smooth leaves are a blend of deep burgundy mixed with dark green hues and are attached to a thin stem.

TFS Product Code: 032474
Suppliers Product Code: MICROFRAMARRED
Information Last Updated: 13/09/2024
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	27.00
Energy (kJ)	114.00
Protein (g)	2.70
Carb (g)	4.50
Of Which Sugars (g)	0.50
Fat (g)	0.50
Of Which Saturates (g)	0.10
Fibre (g)	3.00
Salt (g)	0.05

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Red Amaranth micro cress

Handling Information

Directions for Use

Wash before use. Red Amaranth micro cress is best used for raw preparations. This is because the delicate micro cress can’t withstand high heat and will wilt in high temperatures. However, as it is best used raw, Micro Red Amaranth should be used as a garnish. Amaranth micro cress is well suited for both sweet and savoury dishes. Micro Amaranth cress will add vibrant purple and red colours to a range of culinary creations. Amaranth cress can be used in larger quantities, or just a few stems to enhance the flavour on a plate. Try adding flavoursome garnishes to salmon, pastas, sandwiches and canapés. Micro Red Amaranth cress can be mixed with other micro herbs and shoots to create earthy, fresh and flavourful salads. In addition, it can be used to garnish a range of desserts including chocolate cakes and yoghurts.

Storage Instructions

Keep refrigerated.

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