

INGREDIENTS

Wild fennel seeds 100%.

ORIGIN / PRODUCTION ZONE

A perennial herb, originally from the Mediterranean regions. In Italy it is widespread particularly in coastal areas, from floor to 1000 meters above sea level. Is sown in the ground, on the ground with no water stagnation. Can not be grown in pots, because he needs a lot of space. There are varieties especially decorative but equally aromatic. For the harvesting are removed the umbels that containing the fruits. When they flourish gather, are dried in the shade, to harvesting the ripe fruit, this fruits are called diacheni or fennel seeds.

Harvest: August / September.

VISUAL ASPECT

The product is presented in seeds of green-gray color. They have a slightly arched form with both apices pointed. The seed does not appear smooth to the touch but are felt streaks.

ODOUR

Fennel seeds have a sweet and intense aroma, like the smell of anise.

PROPERTY

The properties of fennel are many, as to be a plant already widely used in antiquity. Certainly the properties that stand out much more are: the stimulant and digestive and the antispasmodic, carminative (favors the expulsion of intestinal gas). Of recently has been discovered its antiseptic properties, in fact, the seeds in infusion, are used to wraps on inflamed parts or as a mouthwash to eliminate bad breath. Also used for the relaxation of the abdominal muscles. As with for all the spices, also for the fennel seeds, the rule is not to abuse.

PACKAGING

Characteristics of the container, type of material and / or constituents of packaging.

Format:	Jar 212ml
Net weight:	80g
Pieces for carton:	12
Stratum pallet:	108
Pallet:	1620

WILD FENNEL SEEDS



WAYS TO USE

In the kitchen, the seeds are combined with all fatty meats, such as roast pork. Indicated to flavor salads, fish dishes. Used a lot for traditional cakes, to spice mulled wine or tea.

CONSERVATION

Keep in a cool place, away from sources of light and heat.

SHELF LIFE

The undamaged product retains its quality properties for at least 18 months of its production.

ALLERGENS

Within the meaning of current regulation (reg. UE n. 1169/2011 attachment II) you declare that in this product **are not present allergens** provided for by community and national regulation.

Hygienic and sanitary regulations: all products are realized in the laboratory with HACCP certification, that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).