

Organic blackcurrant leaves









Used since the 17th century for its diuretic properties, every part of this shrub is interesting: buds, leaves, branches.

Our commitments

This plants is grown in Dauphiné-Provence by our partner farmers under fair trade and organic methods.

TASTING NOTES: Pleasant, sweet

Main features

USF Food **BOTANICAL NAME** Ribes nigrum I. **BOTANICAL FAMILY** Grossulariaceae COUNTRY OF ORIGIN France PLANT PART USED Unsorted raw leaves BOOKING April HARVEST

July PROCESSING METHOD Cut, drying process CERTIFICATIONS/LABELS

Organic farming, Authentic provence,

Fair-trade

CONSTITUTION

100% pure and natural REGULATORY NOTICES Strict pesticides control. MATERIAL SAFETY DATA www.quickfds.com

Formulation

Blackcurrant leaves will be perfect for your draining herbal teas. We offer different sizes of cutting for the herb.



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Please note that Elixens does not perform objectivity or characterization tests. For more information, we invite you to consult our regulatory documents.

We used this set of bibliographic references available on www.elixens.com. We remain at your disposal for any questions.











