



FLAVOUR
FIELDS™

Your culinary edge

Lafayette Spices the world's most exclusive spices - at your fingertips.

Cabernet Salt | Flavor: Cabernet Wine

EXQUISITE SPICES

Kampot Long Red Peppercorn | Flavor: Spicy, hints of clove, cinnamon

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 Flavour Fields

EXQUISITE SPICES

SALTS



Cabernet Salt
Origin: France
Flavor: Cabernet wine
Packed: 330 ml



Crazy Salt
Origin: France
Flavor: Herbs, spices
Packed: 1000 ml



Pyramid Salt
Origin: Cyprus
Flavor: Flaky salt
Packed: 1000 ml



Pink Himalayan Salt
Origin: Kashmir, India
Flavor: Rich minerality
Packed: 330 ml
1000 ml



Fleur De Sel
Origin: France
Flavor: Rich minerality
Packed: 330 ml
1000 ml



Beechwood Smoked Salt
Origin: France
Flavor: Smoky
Packed: 330 ml
1000 ml

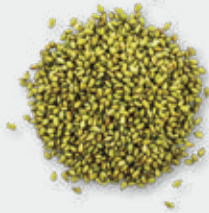
TOASTED SESAME SEEDS



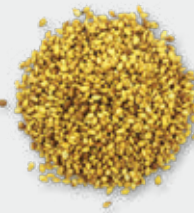
Toasted Curry Sesame Seeds
Origin: Japan
Flavor: Curry spices
Packed: 330 ml
1000 ml



Toasted Tex Mex Sesame Seeds
Origin: Japan
Flavor: Chili, cumin
Packed: 330 ml
1000 ml



Toasted Wasabi Sesame Seeds
Origin: Japan
Flavor: Spicy, wasabi
Packed: 330 ml
1000 ml



Toasted Yuzu Sesame Seeds
Origin: Japan
Flavor: Yuzu, citrus
Packed: 330 ml
1000 ml



Timut Peppercorns
Origin: Nepal
Flavor: Citrus, grapefruit
Packed: 330 ml



Sichuan Green Peppercorns
Origin: China
Flavor: Citrus, lemon
Packed: 330 ml

LONG PEPPERCORNS



Kampot Long Red Peppercorns
Origin: Cambodia
Flavor: Spicy, hints of clove, cinnamon
Packed: 330 ml



Smoked Long Peppercorns
Origin: Ethiopia
Flavor: Smoky, mild heat, pine
Packed: 330 ml



Assam Peppercorns
Origin: Indonesia
Flavor: Earthy, woody, smoky
Packed: 330 ml



Herbes de Provence
Origin: France
Flavor: Rosemary, thyme, oregano
Packed: 1000 ml



Wild Tailed Peppercorns
Origin: Madagascar
Flavor: Woodsy, earthy, briny
Packed: 330 ml



Cumeo Tailed Peppercorns
Origin: Nepal
Flavor: Lemon balm, citrus, lemongrass
Packed: 330 ml

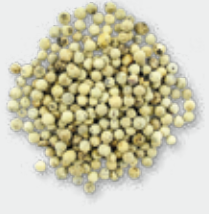
ROUND PEPPERCORNS



Fermented Green Peppercorns
Origin: Madagascar
Flavor: Briny, peppery
Packed: 330 ml



Sarawak Black Peppercorns
Origin: Malaysia
Flavor: Fruity and floral
Packed: 330 ml



Malabar White Peppercorns
Origin: India
Flavor: Moderate heat, musty, earthy
Packed: 330 ml



Kampot Red Peppercorns
Origin: Cambodia
Flavor: Fruity, floral, moderate heat
Packed: 330 ml



Five Peppercorn Mix
Origin: Indonesia
Flavor: Fruity, earthy, anise
Packed: 330 ml
5.00 lb



Pink Peppercorns
Origin: Madagascar
Flavor: Sweet, sharp, hints of juniper
Packed: 330 ml
1000 ml

GROUND & COARSE



Black Peppercorns Whole
Origin: Vietnam
Flavor: Earthy, piney
Packed: 1000 ml
5.00 lb



Tellicherry Smoked Peppercorns
Origin: China
Flavor: Smoky, fruity
Packed: 330 ml



Madras Curry Powder
Origin: India
Flavor: Curry, slightly spicy
Packed: 5.00 lb



White Peppercorns Ground
Origin: Vietnam
Flavor: Earthy, musty
Packed: 5.00 lb



Black Peppercorns Ground
Origin: Vietnam, Brazil
Flavor: Earthy, piney
Packed: 1000 ml
5.00 lb



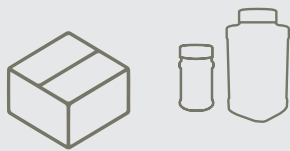
Black Peppercorns Coarse
Origin: Vietnam, Brazil
Flavor: Earthy, piney
Packed: 1000 ml
5.00 lb

PACKAGE OPTIONS

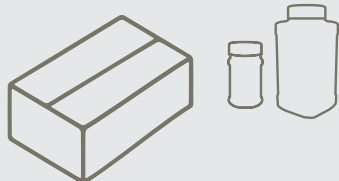
1 ct.



6 ct.



24 ct.



SPICE SIZES

Grinder sold separately



330 ml



1000 ml



5 lb

HI CHEF!

Flavour Fields was created in 2018 as a hub for culinary innovation. Its focus is to source new and exciting products for chefs that extend beyond the typical realm of ingredients. Flavors and aesthetics that spark creativity in the kitchen.

Flavour Fields just got even spicier now that they are collaborating with **Lafayette Spices**. Since their start in 1970 in Paris, Lafayette Spices has been a bastion for chefs and home cooks alike. What separates Lafayette Spices from other companies is their desire to scour the earth and find unique and intense flavors that you wouldn't find in an average kitchen. Specializing in smoky and citrusy peppercorns, rare salts and anything in between, Lafayette Spices brings the rare to the refined.

ABOUT LAFAYETTE SPICES

Lafayette Spices carries an array of peppercorns from all over the globe, flavored sesame seeds that come toasted to perfection in variety of different and delicious ways, and salts and spices that just tickle the taste buds!

Each item is carefully sourced and evaluated for outstanding quality before becoming a part of the **Lafayette Spices** portfolio.

SUSTAINABILITY & FOOD SAFETY PROGRAM


Our **Salts and Spices** are:

- Packed in a socially responsible manner
- Distributed with the utmost care
- Sustainable in the approach to resources including water, electricity, transportation and package waste


YOUR CULINARY EDGE!

CONTACT US TODAY

 www.flavourfields.com

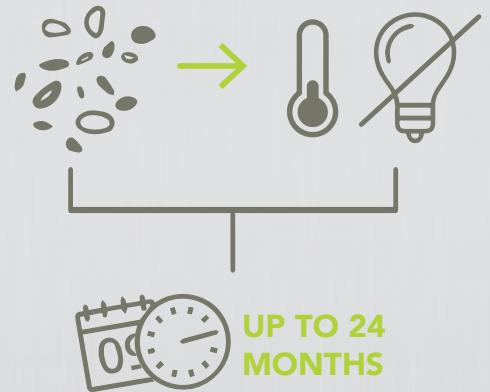
 (+1) 631-734-8500

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STORAGE RECOMMENDATION

Lafayette Spices should be stored in a cool, dark place with the lid tightly secured. They have up to 24 months shelf life.



Available from your favorite fruit & vegetable supplier.
Distributed by:

Spices from:

