



The Bionic Control of Invasive Plant Species

This dynamic program was initiated in 2005, to protect Wiesbaden's most precious nature reserve from the invasion of eleven knotweed populations. The goal has been to establish Nature Conservation with Fork & Knife by introducing invasive plant species to our diet plan; as the bionic solution to a global problem. While any other control measure costs a fortune, this project will be the first self sufficient weed control plan, because through NewTritionInk Products like the Relish of Japanese Knotweed, Polygonum cuspidatum is financing its own eradication and we become its missing natural enemy. Several other invasive weeds like Garlic Mustard, Wild Taro, Jerusalem Artichoke and Wolfberry; are being investigated for their nutritional value, their culinary potential and their medical properties to be added to the project as a sustainable alternative to chemical control and an operation rescue to naive biodiversities. Besides sparing our environment the toxic pollution, society also is rewarded with new local resources for the common welfare and dietary enrichment with this bionic foodchange.



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Export Information

Products:

Content & Costum Tariff Numbers

	<p>Content : 140 g # 2106 9098</p> <p>*30 % Dandelion leaves, *appeljuice, *sugar, *pectine, *agar-agar, *herbs, citric acid, * seasalt, green pepper</p> <p>Producer: Peter Becker, Goebestr.7 65195 Wiesbaden, Germany Date of Production: 10.04.2008 DE-034-Öko-Kontrollstelle</p> <p>*all ingredients organically grown Best used before April 2009 Keep refridgereted after opening</p>
	<p>Content : 140 g # 2106 9098</p> <p>*60 % Japanese Knotweed, *sugar, *pectine, mahonia berry juice, *agar-agar, citric acid, * seasalt, green pepper</p> <p>Producer: Peter Becker, Goebestr.7 65195 Wiesbaden, Germany Date of Production: 10.04.2008 DE-034-Öko-Kontrollstelle</p> <p>*all ingredients organically grown Best used before April 2009 Keep refridgereted after opening</p>
	<p>Content : 140 g # 2106 9098</p> <p>*30 % Stinging Nettle, *appeljuice, *sugar, *pectine, *agar-agar, *herbs, citric acid, * seasalt, green pepper</p> <p>Producer: Peter Becker, Goebestr.7 65195 Wiesbaden, Germany Date of Production: 10.04.2008 DE-034-Öko-Kontrollstelle</p> <p>*all ingredients organically grown Best used before April 2009 Keep refridgereted after opening</p>
	<p>Content : 140 g # 2106 9098</p> <p>*65 % Japanese Knotweed, *sugar, *pectine, *agar-agar, citric acid, * seasalt, green pepper</p> <p>Producer: Peter Becker, Goebestr.7 65195 Wiesbaden, Germany Date of Production: 10.04.2008 DE-034-Öko-Kontrollstelle</p> <p>*all ingredients organically grown Best used before April 2009 Keep refridgereted after opening</p>
	<p>Content : 140 g # 2103 9090</p> <p>*66 % Japanese Knotweed, *carrots, *red onions, *crushed red chillis, *sugar, *pectine, *agar-agar, citric acid, * seasalt, green pepper</p> <p>Producer: Peter Becker, Goebestr.7 65195 Wiesbaden, Germany Date of Production: 10.04.2008 DE-034-Öko-Kontrollstelle</p> <p>*all ingredients organically grown Best used before April 2009 Keep refridgereted after opening</p>
	<p>Content : 140 g # 2007 9910</p> <p>*60 % Himalayan Balsam flower extract & spring water, *sugar, *pectine, *agar-agar, citric acid, * seasalt, green pepper</p> <p>Producer: Peter Becker, Goebestr.7 65195 Wiesbaden, Germany Date of Production: 10.04.2008 DE-034-Öko-Kontrollstelle</p> <p>*all ingredients organically grown Best used before April 2009 Keep refridgereted after opening</p>

Peter Becker is seeking project partners, sponsors and investors in Europe, the UK and America. Several german videos about the project are available.

Further Infos: knottyfoods@email.de