



KOPPERT CRESS

Architecture Aromatique

Dushi® Button

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| Taste | Sweet, mint, thyme, many times stronger than sugar |
| Usage | Balances out bitter dishes |
| Culture | Socially responsible culture with biological crop protection |
| Availability | Year round |
| Storage | Up to seven days at 2-7°C |

Taste and Usage

Dushi® Button is the Koppert Cress brand name for an edible flower. Very sweet, with mint and perfume. One button on a dessert is already a surprise. Delicious with red fruit or ice-cream. Dushi Button is very sweet, making it a good counterpart to bitter dishes. Combinations with sweet onion or citrus are also tasty. A truly exciting combination is Dushi Button with coffee. Hide it in a dish and the client will wonder where the taste comes from. It is also possible to crumble it.

Origin

The plant is known in Europe for centuries already, thanks to the Spanish researcher who immediately recognized it as a great sweetener. The flower contains a little camphor and is not suitable to concentrating. Therefore you will not find this plant as a sugar substitute, only in its natural form. We have chosen the name Dushi (honey), to express the South-American character of the plant.



Availability and Storage

Dushi Button is available year round and can be stored for up to seven days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° C.

Produced in a socially responsible culture, Dushi Button meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

For additional information

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Content: 50 Buttons in a cup, 4 cups in a Box (20 x 30cm)