



# KOPPERT CRESS

## *Architecture Aromatique*

# Mustard Cress

<b>Taste</b>	Horse radish, wasabi
<b>Usage</b>	Raw or cooked fish or meat dishes, Japanese dishes
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C

### Taste and Usage

Mustard Cress has a strong flavour of wasabi and mustard. The varicoloured leaves give this cress a unique appearance. This variety has been selected for the strong flavour in the young plant. Mustard Cress brings out the flavour of salads and does well combined with carpaccio or raw fish. The cress also makes a spicy addition to a cold meat or fish dish. Mustard Cress is tasty in Asian dishes.

### Origin

Mustard Cress is a real traditional Dutch product, and even the seeds are produced in Holland. In summertime fields are coloured by rapeseed and mustard production. Most mustard plants are used for green-fertilisation. However, both Koppert Cress B.V. and the mustard industry harvest the seeds for further processing.

### Allergens

Mustard is a known allergen. Mustard Cress is not true mustard, but it does contain the substance that causes an allergic reaction to mustard.



### Availability and Storage

Mustard Cress is available year round and can easily 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, Mustard Cress 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: 16 cups in a solitary box (30x40 cm)

