



KOPPERT CRESS

Architecture Aromatique

Sakura Cress®

Taste	Black radish, radish
Usage	Salads, appetizers
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

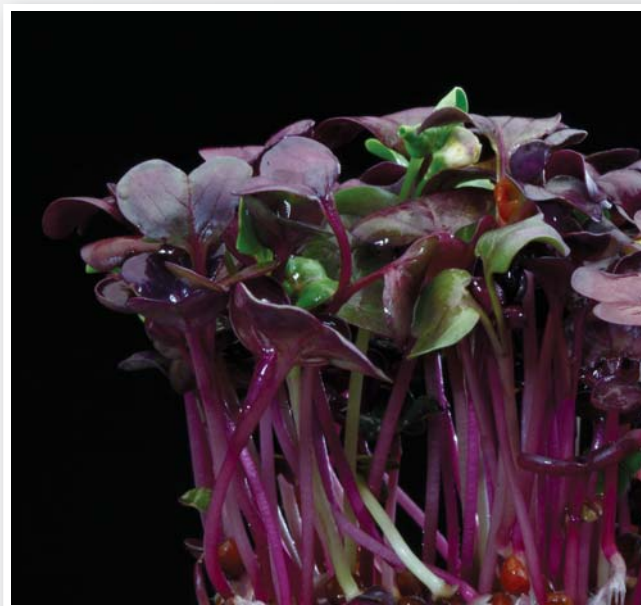
Sakura Cress® is the Koppert Cress brand name for an edible plant. Sakura Cress has the flavour of radish, and its beautiful deep red colour makes it a great visual addition to a dish too. The cress adds a fresh, spicy taste to fatty dishes such as steak tartare or tuna. Sakura Cress has a wide range of uses, and it's particularly good in cold dishes.

Origin

Sakura Cress is the dark purple version of our Daikon Cress®. In the last 10 years, we have carefully developed this variety under own supervision*.

The unique red/purple colour is caused by increased Anthocyanin levels, a very healthy product, Up to 100% more than in normal radish.

* patent nr EP 1290938.



Availability and Storage

Sakura 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, Sakura 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)

