



KOPPERT CRESS

Architecture Aromatique

Zorri Cress

Taste	Spicy, horseradish
Usage	mackerel, fresh-tasting dishes, ravioli, sheep's cheese
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Zorri Cress' spicy taste makes a good combination of refreshing dishes.

Zorri Cress can be used in cold and warm dishes, combining specifically well with ravioli, sheep's cheese or mackerel.

Origin

Zorri Cress is the young sprout of the Nasturtium. This is a spicy decorative plant which has been growing in our gardens for centuries.

The plant originates from the Andes and arrived in Europe in the sixteenth century via Peru. The leaf is shaped like a shield, which is why the plant was regarded as a symbol of victory.



Zorri Cress (*Tropaeolum*)

Availability and Storage

Zorri 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, Zorri Cress meets the hygienic kitchen standards.

The product is ready to use, since it is grown clean and hygienically.



Packaging: 16 trays in a single box (30 cm x 40 cm)

For additional information

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