



## KOPPERT CRESS

*Architecture Aromatique*

# Adji Cress

<b>Taste</b>	Acidic, spicy
<b>Usage</b>	Fresh-tasting dishes, guacamole, oily fish
<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

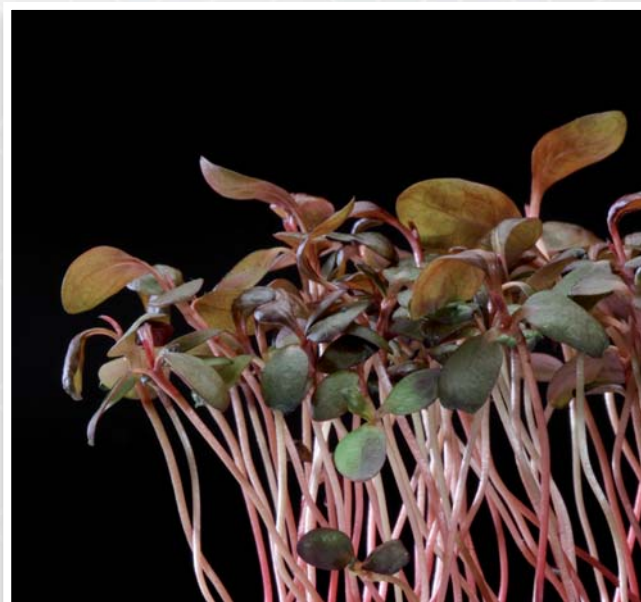
### Origin

Adji Cress originates from the Far East, in particular South Korea and China. In Japan it is a centuries-old delicacy as the leaves were eaten as salad with oily fish and used widely in herbal medicine for their apparent cooling and blood-clotting properties.

### Availability and Storage

Adji 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, Adji Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Adji Cress (*Zanthoxylum*)



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

