



KOPPERT CRESS

Architecture Aromatique

Floregano®

Taste	Oregano, summery
Usage	Meat and tomatoes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Floregano® is the Koppert Cress brand name for an edible flower. The aroma of Floregano is instantly reminiscent of the Mediterranean. The taste of fresh oregano.

The decorative, flavourful character means that it works well in a variety of dishes. Floregano does well in Asian and lamb dishes. The flower is also tasty with sweet pepper, tomato, or courgette.

Origin

Floregano originates from the Mediterranean region. The powerful character of the flower can be recognised in its aroma and colour



Floregano (*Origanum*)

Availability and Storage

Floregano 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, Floregano meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically. Capersita is, as all the Koppert Cress cresses and specialties, produced according to the SQF 2000 guidelines.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé

