



## KOPPERT CRESS *Architecture Aromatique*

# Pepquiño®

<b>Taste</b>	Fresh cucumber with a fresh crispy taste
<b>Usage</b>	Snack, stir-fried, salads
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	April - November
<b>Storage</b>	Store up to seven days at 2-7°C

### Taste and Usage

Pepquiño® is the Koppert Cress brand name for a fruit. The slight sour cucumber flavour of Pepquiño makes it a perfect ingredient for salads, in stir-fried dishes or simply as a snack.

Pepquiño absorbs every flavour, whether salty, sweet, or sour, if you prick the fruit or cut it open. Pepquiño is decorative and adds something extra to any dish.

### Origin

100 % natural, the Pepquiño® is a very ancient species and therefore it is difficult to determine its precise origin. Our research shows that this 'micro-cucumber' (which is actually closer to its cousin the melon), originates from South America.



Pepquiño (*Cucumis*)

### Availability and Storage

Pepquiño is available from April till November 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, Pepquiño meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

