

KOPPERT CRESS B.V.
micro-vegetables

Architecture Aromatique

Mustard Cress

Origin	Japan
Taste	Horse radish, wasabi
Usage	Raw fish, Japanese food
Culture	Socially responsible culture with biological crop protection
Availability	year round
Storage	Up to ten days at 2-4°C

Taste and usage

Mustard Cress has a very pungent taste, not easily recognised by the consumer. Most would call it 'pepper' or something similar. A mashed potato with some butter and a dot of Mustard Cress gives a totally new appearance to an old product.

A mustard soup is only complete after a topping with fresh Mustard Cress.

Origin

Mustard Cress is a real traditional Dutch product, and even the seeds are produced in Holland. In summertime fields are coloured by rapeseed and mustard production. Most mustard plants are used for green-fertilisation. However, both Koppert Cress B.V. and the mustard industry harvest the seeds for further processing.



Availability and storage

Mustard Cress is available year round and can easily be stored for up to ten days at a temperature of 2-4°C. Produced in a socially responsible culture, Mustard Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically. Mustard Cress is, as all the Koppert Cress cresses and specialties, produced according to the SQF 2000 guidelines.

For additional information

Koppert Cress B.V.

De Poel 1

2681 MB Monster

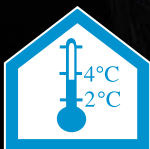
The Netherlands

Tel : +31 174 242819

Fax : +31 174 243611

info@koppertcress.com

www.koppertcress.com



Content: 16 cups in a solitary box (30x40 cm)

