



Adji Cress

Polygonum

Origin	Asia
Taste / Aroma	Black pepper
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Coquille St Jacques, Fathers Day, Game, Halloween, Mushroom, Mussel, Pumpkin, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C



Adji Cress is the seedling of the “peppertree”.

TASTE

Adji Cress is the seedling of the “peppertree”, which originates from Japan, where the leaves and berries of the mature plant are used in many dishes.

TASTE FRIENDS

Adji Cress can be used as a pepper replacement with its pungent, spicy taste that combines well with many other ingredients. Use with crustaceans, fish, meats, poultry and the more voluminous vegetables.

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

Adji Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2-7°C. The optimum temperature for maintaining the best quality is between 2-4°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.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, English, French, German, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Oriental, Persian, Peruvian, Polish, Portugese, Russian, South American, Spanish, Swiss, Thai, Turkish, Oriental
Packaging	Solitaire (16 items), CressSingle
Usage	Baking, Blending, Blitzing / Mashing, Canning, Chopping, Confiture, Deep frying, Extracting, Fermenting, Macerate, Marinating, Pickling, Roasting, Smoke, Sous vide, Stir frying
Colors	Brown
Dishes	Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Grill, Lunch, Main course, Meat, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Citrus, Corn, Cucumber, Eggplant, Mango, Olives, Peas, Pineapple, Pumpkin, Strawberry, Tomato, Watermelon, Deer, Rabbit, Game (other), Mint, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Mushrooms (others), Pistachio, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Salt, Vanilla, Artichokes, Asparagus, Avocado, Carrot, Cauliflower, Kale, Kidney beans, Onion, Potato, Rhubarb, Bread, Couscous, Egg, Rice, Soy sauce, Tofu
Latin Name	Polygonum
Synonyms	Watercress
Dimensions	Minimum 3.5 cm, maximum 6 cm high above the growing medium.
Microbiological standards	Pathogens: Salmonella Absent in 25 g, Listeria monocytogenes Absent in 25 g, Staphylococcus aureus <1.105 cfu per g, Bacillus cereus <1.105 cfu per g, EHEC/STEC Absent in 25 g