



Affilla Cress®

Pisum

Origin	Asia
Taste / Aroma	Fresh peas
Season(s)	Spring, Summer, Autumn, Winter, BBQ, Easter, Fathers Day, Game, Mushroom, Pumpkin
Storage	Cold, 2-7 °C

Affilla Cress® is characterised by its highly unusual and decorative shape.



TASTE

Affilla Cress® is the Koppert Cress brand name for an edible plant. Affilla Cress® is characterised by its highly unusual and decorative shape. Affilla Cress® is related to the sugar pea, making it a good substitute for peas in recipes.

TASTE FRIENDS

The product's sweet taste does well in combinations with bitter and tangy dishes. Affilla Cress® can be used in hot or cold dishes, or in salads where its pea-like flavour really comes through.

ORIGIN

The shoots of this plant are very popular in South East Asia. Chinese people call it 'HE LAN DO' (pronounced: che-lando), which means 'HOLLANDS'! This name refers to the Dutch traders from the VOC (United East Indies Company) who, in the 17th century (the Dutch Golden Century) brought ideas to growers in the region.

AVAILABILITY

Affilla Cress® is available year round and can easily be stored for up to seven days at a temperature of 2-7°C. Affilla Cress® is a vigorous grower. Outside the refrigerator it will grow at least 1 cm a day. Therefore check the humidity of the growing medium as it may dry out very quickly. Produced in a socially responsible culture, Affilla 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
Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chinese, Dutch, French, Greek, Indian, Italian, Japanese, Korean, Mediteranean, North American, Portugese, Russian, Spanish, Turkish
Packaging	Solitair (16 items), CressSingle
Usage	Blanching, Breading, Deep frying, Steaming, Stir frying
Colors	Green
Dishes	Game, Grill, Lunch, Main course, Meat, Poultry, Salad, Soup, Vegetarian, Vegetables
Taste Friends	Prawns, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Corn, Cucumber, Eggplant, Olives, Peas, Pumpkin, Deer, Rabbit, Game (other), Chives, Fennel, Mint, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Mushrooms (others), Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Squid, Black pepper, Cumin, Mustard, Chili, Asparagus, Beetroot, Celery, Carrot, Cauliflower, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Rice, Soy sauce, Tofu
Nutrients	Biotin, Chrome, Copper, Niacin / Vitamin B3, Riboflavin / Vitamin B2, Selenium, Thiamine / Vitamin B1, Vitamin C, Calcium
Latin Name	Pisum
Synonyms	Crazy Pea, Snow Pea
Dimensions	Minimum 3 cm, maximum 12 cm above the growing medium. There should be enough seeds on the growing medium so that no gaps appear between the cress leaves when the cress is fully grown.
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"