



Daikon Cress®

Raphanus

Origin	Asia
Taste / Aroma	Mooli/Daikon, black radish
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Mushroom, Pumpkin
Storage	Cold, 2-7 °C

The sharp radishy flavour of its namesake the daikon makes Daikon Cress® a flavourful addition to dishes.



TASTE

Daikon Cress® is the Koppert Cress brand name for an edible plant. Daikon Cress® originates in Japan. The sharp radishy flavour of its namesake the daikon makes Daikon Cress® a flavourful addition to dishes.

ORIGIN

Daikon Cress® is a very popular item in Japan, where it is called 'kaiware'. (The Japanese name for radish is Daikon). It is produced from local radish seed and has the true taste of horseradish. It is related to the better-known Round Red Radish, but has a stronger taste. The culture of Daikon Cress® is very fast, about 5-7 days. It is therefore required that one uses the right seeds with a uniform germination. For this reason, Koppert Cress produces the seeds under its own supervision in several locations in the world.

TASTE FRIENDS

The cress does well in combinations with raw fish such as tuna, salmon, mackerel, and herring. Daikon Cress® also adds that little bit extra to a tossed salad.

AVAILABILITY

Daikon Cress® is available year round and can easily be stored for up to seven days at a temperature of 2-7°C. When the plants are kept at a higher temperature the plant will continue growing and start using water from the medium. If this happens, there is no problem. Just wet the medium and put the plants back into the cooling. You will have the same crunchy plant back after 24 hour. Produced in a socially responsible culture, Daikon Cress® meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Umami
Cultures	African, Alpine, Arabic, Asian, Balkan, Baltic, Chinese, Dutch, French, Greek, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Persian, Peruvian, Portugese, Russian, Spanish, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Blanching, Blending, Blitzing / Mashing, Breading, Canning, Chopping, Cold infusion, Drying, Emulsify, Extracting, Fermenting, Freezing, Gel, Hot infusion, Juicing, Liquify, Marinating, Oil, Pickling, Smoke, Steaming, Stir frying
Colors	Green
Dishes	Breakfast, Fish, Functional, Grill, Lunch, Main course, Meat, Pasta, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Cheese (others), Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Corn, Cucumber, Eggplant, Olives, Orange, Peach, Pineapple, Pomegranate, Pumpkin, Watermelon, Deer, Rabbit, Game (other), Chives, Parsley, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Cinnamon, Cumin, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Liquorice, Olive oil, Ponzu, Pumpkin seeds, Rice, Soy sauce, Tofu, Yuzu
Nutrients	Vitamin A, Riboflavin / Vitamin B2, Vitamin C, Calcium
Latin Name	Raphanus
Synonyms	Alpin Cress, Radish Cress
Dimensions	Minimum 3 cm and maximum 12 cm above the growing medium. The diameter of a germinated leaf must be minimum 0.8 cm and maximum 2 cm (80% of the germinated leaves).
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