



Ghoa Cress®

Coriandrum

Origin	Asia
Taste / Aroma	Citrus, mild coriander
Season(s)	Spring, Summer, Winter, Coquille St Jacques, Herring, Lobster, Mushroom, Mussel, Oyster, Pumpkin
Storage	Cold, 2-7 °C

In Ghoa Cress® one recognizes the fresh taste of citrus and the fragrance of mild coriander (cilantro).



TASTE

Ghoa Cress® is the Koppert Cress brand name for an edible plant. In Ghoa Cress® one recognizes the fresh taste of citrus and the fragrance of mild coriander (cilantro).

TASTE FRIENDS

These micro vegetables perfectly fit in fish or poultry. Ghoa Cress® is the perfect addition to soup or salad. Ghoa Cress® can also be used in desserts, particularly desserts with tropical fruit or gin. It's not just its refreshing flavour and decorative appearance that make Ghoa Cress® an interesting ingredient, but also because evidence suggests it's beneficial to your health. Most people are unaware that the seed pod can also be used.

ORIGIN

Ghoa Cress® is named after its Indian origin, where it is readily used in all kinds of dishes as curry in salads, soups, meat, poultry and sauces. Goa is the name of an Indian state on the West Coast. Due to the influence of many westerners the Goa kitchen has developed into mild regime.

AVAILABILITY

Ghoa Cress® is available year round and can easily be stored for up to seven days at a temperature of 2-7°C. Produced in a socially responsible culture, Ghoa 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, Arabic, Argentinian, Asian, Australian, Chilean, Chinese, Creolic, Greek, Indian, Indonesian, Japanese, Korean, Persian, Peruvian, Portugese, South American, Spanish, Thai, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blending, Blitzing / Mashing, Breading, Bruising, Canning, Chopping, Cold infusion, Extracting, Fermenting, Gel, Hot infusion, Marinating, Oil, Pasta / Dough, Pickling, Smoke, Sous vide, Steaming, Stir frying, Syrup
Colors	Brown, Green
Dishes	Alcohol, Cheese, Cocktail, Crustaceans, Fish, Fruit, Functional, Infusion, Lunch, Main course, Pasta, Salad, Sandwich, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Blueberry, Citrus, Coconut, Corn, Cucumber, Eggplant, Figs, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Peas, Pineapple, Pomegranate, Pumpkin, Tomato, Watermelon, Basil, Chives, Dill, Mint, Parsley, Sage, Tarragon, Ants, Insects (others), Beans, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Almonds, Pistachio, Walnut, Chicken, Duck, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Kale, Kidney beans, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Nutrients	Vitamin A, Folic Acid / Vitamin B9, Copper, Manganese, Molybdenum, Vitamin D, Vitamin E, Vitamin K, Potassium
Latin Name	Coriandrum
Synonyms	Coriander Cress
Dimensions	Minimum 3 cm and maximum 12 cm above the growing medium. The diameter of the true leaf must be minimum 0.5 cm and maximum 1.5 cm (60% of the germinated plants).
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