



Limon Cress

Ocimum

Origin	South America
Taste / Aroma	Lime, anise
Season(s)	Spring, Summer, Winter, Asparagus, Christmas, Coquille St Jacques, Easter, Lobster, Mothersday, Oyster, Rhubarb, Strawberry, Valentine's Day
Storage	Warm, 12-16 °C

Limon Cress has a delicious scent and taste of lime.



TASTE

Limon Cress has a delicious scent and taste of lime. You may also be able to notice subtle hints of aniseed.

TASTE FRIENDS

The lime flavour comes through well in desserts. But this fresh-tasting cress is also a good addition to fruit cocktail - and alcoholic cocktails! The aniseed notes of Limon Cress come out best in combinations with shellfish.

ORIGIN

There are some 150 different species in the Basil family. These differences appear in the taste and in their appearance.

AVAILABILITY

Limon Cress is available year round and can easily be stored for up to seven days at a temperature of 12-16°C. Produced in a socially responsible culture, Limon 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, Australian, Chilean, Creolic, French, Greek, Indonesian, Italian, Japanese, Mediteranean, Mexican, Peruvian, Portugese, South American, Spanish, Thai, Turkish
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Packaging	Solitaire (16 items), CressSingle
Usage	Blending, Cold infusion, Confiture, Freezing, Gel, Gratinate, Hot infusion, Macerate, Marinating, Oil, Pickling, Syrup
Colors	Green
Dishes	Alcohol, Breakfast, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Infusion, Lunch, Pasta, Pastry, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Rum, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Berries, Blueberry, Cherry, Citrus, Coconut, Corn, Cucumber, Eggplant, Figs, Grapefruit, Grapes, Kalamansi, Lemon, Lime, Mandarin, Mango, Olives, Orange, Passion fruit, Peach, Pear, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Basil, Dill, Fennel, Mint, Tarragon, Anise, Insects (others), Beans, Goat, Lamb, Offals, Sheep, Veal, Shiitake mushroom, Truffle, Mushrooms (others), Pistachio, Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Onion, Radish, Rhubarb, Sweet potato, Couscous, Egg, Liquorice, Olive oil, Ponzu, Rice, Soy sauce, Sugar, Tofu, Yuzu
Nutrients	Riboflavin / Vitamin B2, Vitamin C, Calcium
Latin Name	Ocimum
Synonyms	Citrus Cress, Lime Cress
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"