



Mustard Cress

Brassica

Origin	North Europe
Taste / Aroma	Horseradish, wasabi
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Coquille St Jacques, Fathers Day, Game, Halloween, Herring, Lobster, Mushroom, Mussel, Pumpkin
Storage	Cold, 2-7 °C



Mustard Cress has a very pungent taste.

TASTE

Mustard Cress has a very pungent taste. Most would call it 'pepper' or something similar.

TASTE FRIENDS

Mustard Cress is a wonderful ingredient in salads and works well in combination with carpaccio or raw fish. The cress is also a spicy addition to a cold meat or fish dish. Mustard Cress is a good combination with Asian cuisine.

ORIGIN

Mustard Cress is a real traditional Dutch product, and even the seeds are produced in Holland. In summertime fields are coloured by rapeseed and mustard production. Most mustard plants are used for green-fertilisation. However, both Koppert Cress B.V. and the mustard industry harvest the seeds for further processing.

AVAILABILITY

Mustard Cress is available year round and can easily be stored for up to ten days at a temperature of 2-7°C. Produced in a socially responsible culture, Mustard Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

ALLERGENS

Mustard is a known allergen. Mustard Cress is not true mustard, but it does contain the substance that causes an allergic reaction to mustard.

SPECIFICATIONS

Taste	Bitter, Umami
Cultures	African, Alpine, Argentinian, Asian, Australian, Balkan, Baltic, Chinese, Creolic, Dutch, English, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Polish, Russian, Turkish
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blanching, Blending, Canning, Chopping, Confiture, Gel, Marinating, Oil, Pickling, Smoke, Sous vide, Stir frying
Colors	Green, Yellow
Dishes	Breakfast, Cheese, Crustaceans, Fish, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Cheese (others), Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Corn, Cucumber, Eggplant, Grapefruit, Olives, Pear, Peas, Pumpkin, Tomato, Deer, Rabbit, Game (other), Chives, Dill, Fennel, Sage, Tarragon, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Pistachio, Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Black pepper, Mustard, Salt, Vanilla, Artichokes, Asparagus, Avocado, Beetroot, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Soy sauce, Tofu
Nutrients	Vitamin A, Folic Acid / Vitamin B9, Manganese, Molybdenum, Vitamin C, Vitamin K, Calcium
Latin Name	Brassica
Synonyms	Wok, Curry
Dimensions	Minimum 3 cm and maximum 12 cm above the growing medium. The diameter of a germinated leaf must be minimum 0.4 cm and maximum 1.5 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