



Persinette® Cress

Petroselinum

Origin	South Europe
Taste / Aroma	Parsley
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Easter, Fathers Day, Game, Herring, Mushroom, Pumpkin, Truffle
Storage	Cold, 2-7 °C

Very popular garnish and seasoning for soups, meat, fish and poultry.



TASTE

Persinette® Cress is the Koppert Cress brand name for an edible plant. Add just before serving to prevent adding bitterness to the dish. Use fresh rather than cooking, deep-frying or drying. Due to the finer structure of the young plant, the cress differs from the traditional variety in its more subtle flavour and pleasant feel in the mouth.

TASTE FRIENDS

Very popular garnish and seasoning for soups, meat, fish and poultry.

ORIGIN

Parsley is a popular herb, often used as a seasoning and garnish. Originating from the Mediterranean region, it was also used in a range of dishes in ancient times. The herb was brought to Western Europe by the Romans.

AVAILABILITY

Persinette® 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, Persinette® 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, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Persian, Peruvian, Portugese, Russian, South American, Spanish, Thai, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blending, Canning, Chopping, Cold infusion, Extracting, Fermenting, Gel, Marinating, Oil, Pasta / Dough, Pickling, Smoke, Sous vide, Stir frying, Syrup
Colors	Green
Dishes	Breakfast, Cheese, Fish, Fruit, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Vegetarian, Vegetables
Taste Friends	Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Coconut, Corn, Cucumber, Eggplant, Figs, Grapefruit, Kalamansi, Mandarin, Mango, Olives, Orange, Passion fruit, Peach, Pineapple, Plum, Pomegranate, Pumpkin, Tomato, Deer, Rabbit, Game (other), Chives, Parsley, Tarragon, Ants, Insects (others), Beans, Beef, Dried ham, Goat, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kidney beans, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Soy sauce, Sugar, Tofu
Nutrients	Vitamin A, Iron, Vitamin C, Vitamin K, Calcium
Latin Name	Petroselinum
Synonyms	Wok, Curry
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"