

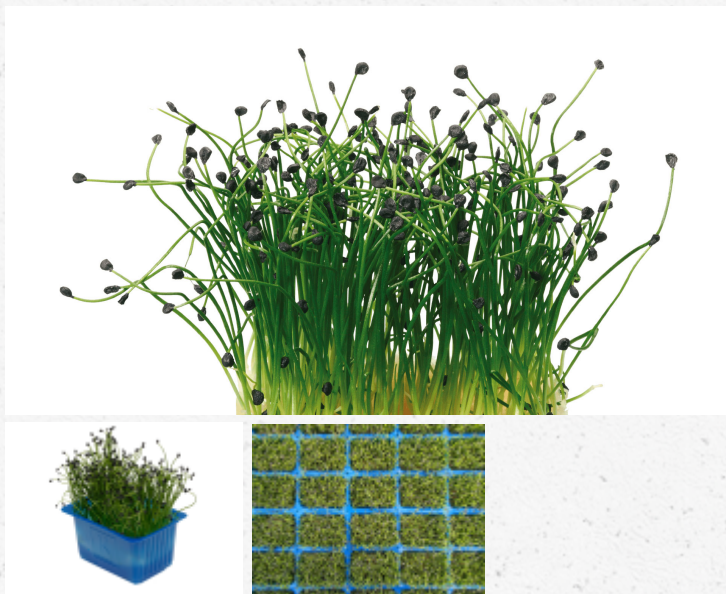


Rock Chives®

Allium

Origin	Asia
Taste / Aroma	Mild garlic
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Coquille St Jacques, Easter, Fathers Day, Game, Halloween, Mushroom, Mussel, Pumpkin
Storage	Cold, 2-7 °C

Rock Chives® is characterised by the little black dot at the top. This is the seed pod. The pod gives the product a bit of a playful character.



TASTE

Rock Chives® is the Koppert Cress brand name for an edible plant. Rock Chives® is characterised by the little black dot at the top. This is the seed pod. The pod gives the product a bit of a playful character. Rock Chives® has a delightful garlic taste which works well in herb butter, oil, or tzatziki.

TASTE FRIENDS

It also tastes good in vegetable dishes and with fish or meat. An interesting detail is that the seed pod gets crispy when it is heated.

ORIGIN

Rock Chives® is a chives type from the mountain regions of East Asia. Especially in China it is used in various dishes for its fine taste. The Allium family is huge and varies from Lillys to Shallots. Rock Chives® belongs to the group of seeded varieties. It has a mild garlic flavour, not present in any other Chives.

AVAILABILITY

Rock Chives® 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, Rock Chives® 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, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, English, French, German, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Persian, Peruvian, Polish, Portugese, Russian, South American, Spanish, Thai, Turkish, Oriental
Packaging	Solitair (16 items), CressSingle
Usage	Baking, Blanching, Breading, Canning, Chopping, Extracting, Fermenting, Freezing, Gel, Marinating, Oil, Pickling, Smoke, Sous vide, Stir frying
Colors	Black, Green
Dishes	Breakfast, Cheese, Fish, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Mozzarella, Cheese (others), Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Corn, Cucumber, Eggplant, Lemon, Olives, Pumpkin, Tomato, Deer, Rabbit, Game (other), Basil, Dill, Mint, Parsley, Tarragon, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Mushrooms (others), Pistachio, Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Liquorice, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu
Nutrients	Vitamin A, Folic Acid / Vitamin B9, Copper, Manganese, Molybdenum, Thiamine / Vitamin B1, Vitamin C, Vitamin E, Vitamin K, Calcium, Vitamine B12
Latin Name	Allium
Synonyms	Wok, Curry, Garlic Cress, Chives Cress, Leek Cress, Wild garlic Cress, Garlic Chives
Dimensions	" Minimum 3 cm and maximum 12 cm above the growing medium. There should be so many seeds on the growing medium that, with a fully grown cress, the tray is sufficiently full."

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"