Sakura Cress®

Raphanus

Origin	Asia
Taste / Aroma	Radish, black radish
Season(s)	Autumn, Winter, BBQ, Christmas, Coquille St Jacques, Game, Halloween, Lobster, Mushroom, Mussel, Pumpkin
Storage	Cold, 2-7 °C



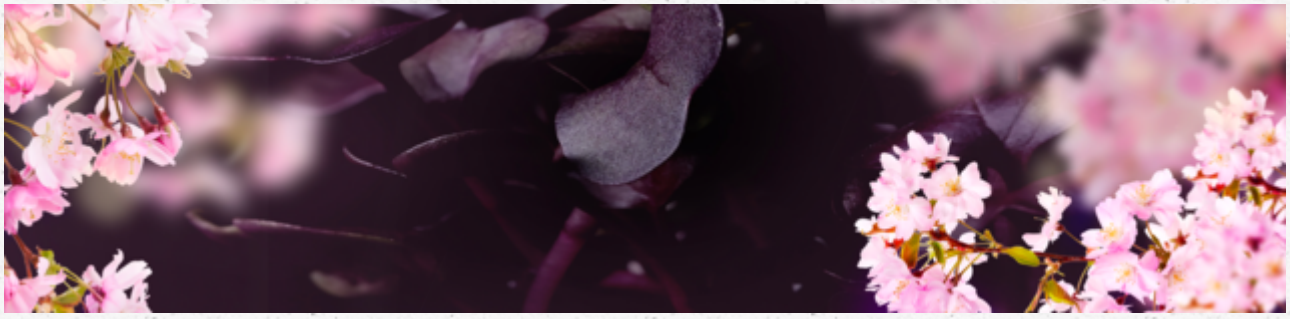
Sakura Cress® has a distinct radish flavour and owes its distinctive character to its beautiful deep purple colour.
EU PBR-protected: 'Sakura'

TASTE

Sakura Cress® has a powerful, fresh radish flavour with a slightly spicy bite and a subtle peppery note. The flavour opens fresh and sharp with clear radish notes. This is followed by a light, peppery tingle that is brief but distinct. Finally, a clean, crisp freshness remains with a mildly spicy character, allowing the flavour to quickly fade away and not linger. In addition to its distinctive flavour profile, Sakura Cress® immediately stands out for its deep purple colour, which adds a refined and striking visual accent to the plate.

TASTE FRIENDS

Sakura Cress® feels at home in fresh, fatty and raw preparations. The spicy radish flavour cuts effortlessly through creaminess and fat, giving dishes more excitement and balance.
You can use Sakura Cress® with steak tartare, tuna, carpaccio and other cold meat and fish dishes. It also goes well with radish, black radish and red onion, which enhance its peppery character. Combined with red cabbage, it creates extra freshness and contrast, while black sesame seeds provide a nice bridge to nutty and umami notes.
Versatile, but at its strongest as a fresh, spicy counterpart in refined, cold dishes.



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ORIGIN

Whereas traditional radishes have a red tuber but green cotyledons, Sakura Cress® stands out for its intense purple leaf colour and expressive appearance.
The cultural origins of Sakura Cress® lie in Japan. The name and concept are directly inspired by sakura, the cherry blossom that symbolises new beginnings in Japan and the moment when nature shows its most refined beauty. This idea forms the foundation of Sakura Cress®.

AVAILABILITY

Sakura 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, Sakura Cress® meets the hygienic kitchen standards.
The product is ready to use, since it is grown clean and hygienically.
EU PBR-protected: 'Sakura'

SPECIFICATIONS

Taste	Bitter, Sweet, Umami
Cultures	African, Alpine, Argentinian, Asian, Australian, Balkan, Baltic, Chinese, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Nordic, North American, Persian, Portugese, Russian, South American, Spanish, Thai, Turkish
Usage	Baking, Blanching, Blending, Canning, Chopping, Extracting, Gel, Marinating, Oil, Pickling, Smoke, Sous vide, Stir frying
Colors	Black, Blue, Brown, Purple
Dishes	Breakfast, Cheese, Crustaceans, Fish, 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, Coconut, Corn, Cucumber, Eggplant, Kalamansi, Lemon, Lime, Mandarin, Olives, Orange, Passion fruit, Pineapple, Pumpkin, Tomato, Deer, Rabbit, Game (other), Chives, Parsley, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Mustard, Artichokes, Asparagus, Avocado, Celery, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Tofu, Yuzu
Nutrients	Biotin, Phosphorus, Manganese, Molybdenum, Thiamine / Vitamin B1, Vitamin B6, Vitamin C
Latin Name	Raphanus
Synonyms	Alpin Cress, Wok, Curry, Purple Cress, Radish Cress, Horseradish Cress
Dimensions	Min. 3 cm and max. 12 cm above the growing medium. The diameter of a germinated leaf must be min. 0.8 cm and max. 2 cm. There should be so many seeds on the growing medium that, with a fully grown cress, no gaps appear between the cress 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"