



Vene Cress

Rumex

Origin	Asia, Central Europe, North Europe, South Europe
Taste / Aroma	Slightly acidic
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Coquille St Jacques, Easter, Fathers Day, Game, Halloween, Herring, Lobster, Mothersday, Mushroom, Mussel, Oyster, Pumpkin, Rhubarb, Strawberry, Truffle, Valentine's Day
Storage	Cold, 2-7 °C

Vene Cress is a highly decorative product with an unexpected flavour.



TASTE

Vene Cress is a highly decorative product with an unexpected flavour. The small green leaves with delicate red veins complement the attractive garnish of your dish.

TASTE FRIENDS

The slightly acidic flavour offers plenty of possible ways of using this variety of cress. Vene Cress is a particularly appealing ingredient in fatty dishes such as oily fish (like mackerel), sweetbread, or liver, as well as in a green salad.

ORIGIN

Vene Cress is the young seedling of a herb native to many parts of the world, from Europe to large parts of Asia. It is rich in ascorbic acid and has been used in cooking for centuries. Its history extends back to Roman times, when this variant of sorrel was eaten to prevent scurvy. The Romans also used the herb to make their rich, fatty foods easier to digest.

AVAILABILITY

Vene Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2-7°C. The optimum temperature for maintaining the best quality is between 2-4°C. Produced in a socially responsible culture, Vene 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
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	Decoration, Garnish
Colors	Green, Red
Dishes	Breakfast, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Game, Grill, Lunch, Main course, Meat, Pasta, Pastry, Poultry, Salad, Snack, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Banana, Cherry, Citrus, Coconut, Lemon, Lime, Mandarin, Mango, Olives, Peas, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Tomato, Watermelon, Deer, Rabbit, Game (other), Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Rhubarb, Butternut squash, Sweet potato, Couscous, Egg, Rice, Tofu
Nutrients	Vitamin A, Iron, Magnesium, Manganese, Molybdenum, Vitamin K, Potassium
Latin Name	Rumex
Synonyms	Red Vein Sorrel Cress, Red Vene Cress, Sorrel Cress, Bullsblatt
Dimensions	Height min. 2.5 cm and max. 8 cm above the growing medium

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"