



Kyona Mustard Cress

Stevia

Origin	North Europe
Taste / Aroma	Mild mustard with notes of cauliflower
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Fathers Day, Game, Halloween, Mushroom, Mussel, Pumpkin, Truffle
Storage	Cold, 2-7 °C

Kyona Mustard Cress has a mild mustard flavour with notes of cauliflower.



TASTE

Kyona Mustard Cress has a mild mustard flavour with notes of cauliflower. The colour of the cress gives it a playful character.

TASTE FRIENDS

Kyona Mustard Cress goes well with hearty meats and fish, such as beef tenderloin or skate wing. It also combines well with different cabbages and potato. A mustard soup is only complete after a topping with fresh Kyona Mustard Cress.

ORIGIN

Kyona Mustard Cress is a traditional Dutch product which is still cultivated in the Netherlands today. Visitors to the Netherlands often think that the many yellow fields which can be seen in the summer are rapeseed fields. Actually, most of the fields are mustard fields. Mustard is primarily used as a green fertiliser. But the seed is harvested for Koppert Cress and for the mustard industry.

AVAILABILITY

Kyona Mustard 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, Kyona 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. Kyona 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, Australian, Balkan, Baltic, Dutch, French, Nordic, North American, Russian, Turkish
Packaging	Solitaire (16 items), CressSingle
Usage	Decoration, Garnish, Marinating, Pickling, Smoke, Stir frying
Colors	Brown
Dishes	Breakfast, Crustaceans, Fish, Game, Grill, Lunch, Main course, Meat, Pasta, Pizza, Poultry, Salad, Sandwich, Snack, Soup, Starter, Vegetarian, Vegetables
Taste Friends	Cheese (others), Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Fish (saltwater), Shellfish, Apple, Corn, Cucumber, Eggplant, Pineapple, Pumpkin, Tomato, Deer, Rabbit, Game (other), Basil, Mint, Parsley, Ants, Insects (others), Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Pistachio, Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Cinnamon, Cumin, Mustard, Salt, Vanilla, Artichokes, Asparagus, Avocado, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Lettuce, Onion, Potato, Butternut squash, Sweet potato, Bread, Couscous, Egg, Olive oil, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu
Nutrients	Vitamin A, Vitamin C, Calcium
Latin Name	Stevia
Synonyms	Alpin Cress, 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"