

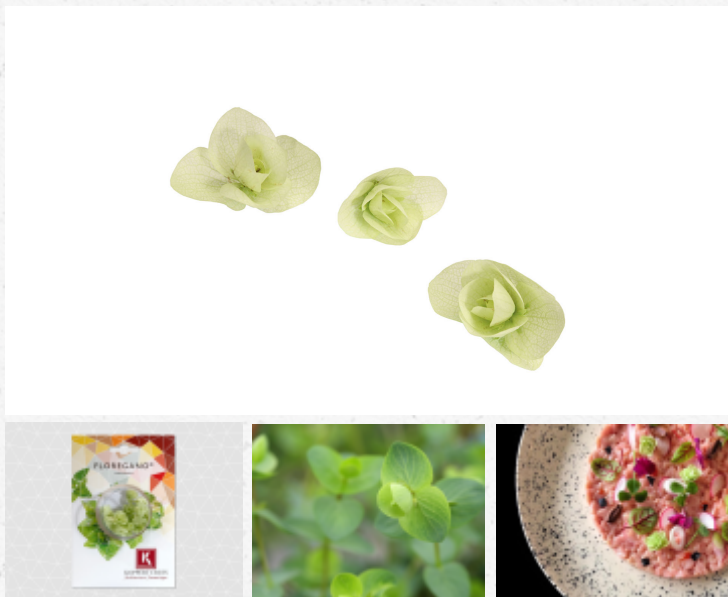


Floregano

Oreganum

Origin	South Europe
Taste / Aroma	Oregano, summery
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Easter, Fathers Day, Game, Mothersday, Mushroom, Pumpkin, Truffle, Valentine's Day
Storage	Cold, 2-7 °C

The aroma of Floregano is instantly reminiscent of the Mediterranean.



TASTE

Floregano is the Koppert Cress brand name for an edible flower. The aroma of Floregano is instantly reminiscent of the Mediterranean. The taste of fresh oregano.

TASTE FRIENDS

The decorative, flavourful character means that it works well in a variety of dishes. Floregano does well in Asian and lamb dishes. The flower is also tasty with sweet pepper, tomato, or courgette.

ORIGIN

Floregano originates from the Mediterranean region. The powerful character of the flower can be recognised in its aroma and colour.

AVAILABILITY

Floregano 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, Floregano 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	Alpine, Australian, Balkan, Baltic, Creolic, Dutch, French, Greek, Italian, Mediteranean, Nordic, North American, Peruvian, Portugese, Russian, Spanish, Turkish

Usage	Baking, Decoration, Garnish, Smoke
Colors	White, Green
Dishes	Alcohol, Cheese, Cocktail, Crustaceans, Dessert, Fish, Fruit, Game, Grill, Main course, Meat, Pasta, Pizza, Poultry, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Eel, Monkfish, Fish (saltwater), Fish (freshwater), Olives, Pear, Peas, Pumpkin, Raspberry, Strawberry, Deer, Rabbit, Game (other), Chives, Fennel, Anise, Beans, Offals, Porc, Veal, Porcini mushrooms, Pistachio, Pheasant, Pigeon, Quail, Poultry (other), Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Cauliflower, Kale, Onion, Bread, Couscous, Egg, Rice, Tofu
Latin Name	Oreganum
Synonyms	edible flowers, Caprese
Dimensions	3 to 4 cm
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"