



Paztizz Tops

Tagetis

Origin	South America
Taste / Aroma	Sweet, anise
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Game, Lobster, Mussel, Oyster, Rhubarb, Strawberry, Valentine's Day
Storage	Cold, 2-7 °C

Paztizz Tops is a versatile ingredient with a pronounced aniseed flavour.



TASTE

Paztizz Tops is the Koppert Cress brand name for an edible leaf. Paztizz Tops is a versatile ingredient with a pronounced aniseed flavour.

TASTE FRIENDS

Its fresh flavour is an excellent accompaniment to fish dishes and it combines surprisingly well with game. Paztizz Tops can also be used to enhance sweet dishes. Aperitif lovers are amazed by the similarity between the flavour of Paztizz Tops and that of a popular French aniseed drink. With its pointy, soft leaves, Paztizz Tops also has great decorative value.

ORIGIN

The plant comes from Central and South America where the leaves are used to prepare tea as well as in medicinal applications.

AVAILABILITY

Paztizz Tops are available from all 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, Paztizz Tops meet the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

SPECIFICATIONS

Taste	Bitter, Sweet
Cultures	Balkan, Baltic, Creolic, Dutch, French, Greek, Italian, Nordic, Portugese, Spanish, Turkish

Usage	Decoration, Garnish, Smoke
Colors	Green
Dishes	Alcohol, Cheese, Cocktail, Coffee, Crustaceans, Dessert, Fish, Fruit, Functional, Game, Lunch, Main course, Meat, Pasta, Poultry, Snack, Soup, Starter, Sushi, Tea, Vegetarian, Vegetables, Water
Taste Friends	Gin, Vodka, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Banana, Blueberry, Citrus, Coconut, Cucumber, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Mango, Orange, Passion fruit, Peach, Pear, Pineapple, Plum, Pomegranate, Pumpkin, Raspberry, Red fruit, Strawberry, Watermelon, Deer, Rabbit, Game (other), Dill, Fennel, Mint, Tarragon, Anise, Ants, Insects (others), Beans, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Truffle, Mushrooms (others), Pistachio, Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Cumin, Salt, Vanilla, Chili, Artichokes, Asparagus, Beetroot, Carrot, Cauliflower, Chicory, Ginger, Onion, Rhubarb, Couscous, Egg, Liquorice, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Sugar, Tofu, Yuzu
Latin Name	Tagetus
Synonyms	Edible Leaves
Dimensions	The tops are minimum 3 cm to maximum 10 cm long, from base to leaf tip
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