



Salty Fingers®

Batis

Origin	Asia, South America
Taste / Aroma	Briny, crispy, slightly bitter
Season(s)	Spring, Summer, Autumn, Winter, BBQ, Coquille St Jacques, Herring, Lobster, Mussel, Oyster, Pumpkin, Rhubarb
Storage	Cold, 2-7 °C

Salty Fingers® is a decorative, but tasty ingredient.



TASTE

Salty Fingers® is the Koppert Cress brand name for an edible leaf. Salty Fingers® is a decorative, but tasty ingredient. The crunchy texture and salty, slightly bitter taste are a valuable addition to the salty products.

TASTE FRIENDS

Salty Fingers® tingles the taste buds and makes a good combination with meat or mushrooms. It's a good choice with fish or shellfish dishes. Salty Fingers® makes an exciting complement to the taste experience.

ORIGIN

Salty Fingers® is a plant growing along the coasts of tropical America and Asia. It is very salt tolerant, and surprisingly nutritious. It contains proteins, carbohydrates and oil. A number of species was therefore eaten as a vegetable by the local population.

AVAILABILITY

Salty Fingers® is available year round and can easily be stored for up to niine days at a temperature of 2-7°C. Produced in a socially responsible culture, Salty Fingers® meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
-------	-----------------------------------

Cultures	Balkan, Baltic, Dutch, French, Greek, Italian, Mediteranean, Nordic, North American, Portugese, Russian, Spanish, Turkish
Usage	Canning, Covering, Decoration, Deep frying, Garnish, Marinating, Pickling, Smoke, Steaming, Stir frying
Colors	Green
Dishes	Cocktail, Crustaceans, Dessert, Fish, Fruit, Functional, Grill, Lunch, Main course, Meat, Pasta, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Gin, Vodka, Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Banana, Coconut, Cucumber, Grapefruit, Kalamansi, Lemon, Lime, Mandarin, Orange, Peas, Dill, Fennel, Mint, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Truffle, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Salt, Vanilla, Chili, Olive oil, Ponzu, Rice, Seaweed, Soy sauce, Tofu, Yuzu
Latin Name	Batis
Synonyms	Salzfinger, Sea Nibbels
Dimensions	4 to 5 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"