



## Cocktail Mix

*Perilla, Tagetes, Foeniculum, Borago*

### Origin

**Taste / Aroma** Fresh elegance for cocktails

### Season(s)

**Storage** Cold, 2-7 °C

With the Cocktail Mix, you can add visual flair, depth of flavour and a refined finishing touch to any cocktail in a single step. Ideal for bartenders and mixologists who want to enhance their creations with a distinctive and contemporary character.



### Taste and usage

Cocktails are all about the experience, balance and refined flavours, bringing together fresh, spicy and floral notes. The Cocktail Mix contains cresses with fresh mint and citrus notes (Aclla Cress and Shiso Bicolor Cress), sweet aniseed-like aromas (Olympia Cress) and a fresh cucumber flavour (Borage Cress).

### Availability and storage

Cocktail Mix 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, Cocktail Mix meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.

## SPECIFICATIONS

|                                  |                                                                                                                                                                            |
|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Packaging</b>                 | Box (8 pcs)                                                                                                                                                                |
| <b>Dishes</b>                    | Various                                                                                                                                                                    |
| <b>Latin Name</b>                | Perilla, Tagetes, Foeniculum, Borago                                                                                                                                       |
| <b>Microbiological standards</b> | 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 |