



Asian Mix

Perilla, Polygonum, Raphanus, Brassica

Origin

Taste / Aroma

For the ultimate Asian touch

Season(s)

Storage

Cold, 2-7 °C

With the Asian Mix, you can add layered, authentic Asian flavours to any dish in a single step. Ideal for chefs who combine speed with sophistication and wish to create a distinctive, contemporary signature.



Taste and usage

Asian cuisine is leading the culinary trend with its perfect balance of umami, freshness and spicy complexity. The Asian Mix combines the peppery kick of Adjı Cress with the subtle radish and mustard notes of Sakura® Cress and Bicolor Mustard Cress, rounded off by the aromatic, herbaceous nuance of Shiso Bicolor cress.

Availability and storage

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

SPECIFICATIONS

Packaging	Box (8 pcs), Box (16 pcs)
Dishes	Various
Latin Name	Perilla, Polygonum, Raphanus, Brassica
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