



Sushi Mix

Raphanus, Brassica, Perilla, Lupinus

Origin

Taste / Aroma More flavour and texture for sushi

Season(s)

Storage Cold, 2-7 °C

With the Sushi Mix, you can add extra flavour, texture and visual appeal to any sushi dish in a single step. Ideal for chefs who want to enhance their sushi with a surprising bite and a distinctive finishing touch.



Taste and usage

Sushi calls for balance, precision and refinement, bringing together fresh, spicy and umami-rich notes. The Sushi Mix combines the aromatic, fresh notes of Shiso Bicolor Cress with the subtly sweet and crunchy Lupine Cress, the spicy radish kick of Daikon Cress and the sharp, mustard-like bite of Mustard Cress.

Availability and storage

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

SPECIFICATIONS

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