



KOPPERT CRESS

Architecture Aromatique

Red Mustard Cress

Taste	Mild mustard with notes of cauliflower
Usage	Hearty meats and fish, cabbage
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Red Mustard Cress has a mild mustard flavour with notes of cauliflower. The colour of the cress gives it a playful character. Red Mustard Cress goes well with hearty meats and fish, such as beef tenderloin or skate wing. It also combines well with different cabbages and potato.

A mustard soup is only complete after a topping with fresh Red Mustard Cress.

Origin

Red Mustard Cress is a traditional Dutch product which is still cultivated in the Netherlands today. Visitors to the Netherlands often think that the many yellow fields which can be seen in the summer are rapeseed fields. Actually, most of the fields are mustard fields. Mustard is primarily used as a green fertiliser. But the seed is harvested for Koppert Cress and for the mustard industry.

Allergens

Mustard is a known allergen. Mustard Cress is not true mustard, but it does contain the substance that causes an allergic reaction to mustard.



Red Mustard Cress (*Brassica*)

Availability and Storage

Red Mustard Cress is available year round and can easily be stored for up to seven days. The storage temperature for this product is between 2° and 7° C. The optimum temperature for maintaining the best quality is between 2° and 4° C.

Produced in a socially responsible culture, Red Mustard Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Zoet/Sweet/
Süß/Doux



Umami



Zuur/Sour/
Saur/Aigre



Bitter/Amer



Zout/Salt/
Salzig/Salé



Content: 16 cups in a solitary box (30x40 cm)

Koppert Cress B.V.

De Poel I

2681 MB Monster

The Netherlands

Tel : +31 174 242819

Fax : +31 174 243611

info@koppertcress.com

www.koppertcress.com