



## KOPPERT CRESS

*Architecture Aromatique*

# Salicornia Cress

<b>Taste</b>	Salty, crisp
<b>Usage</b>	Fish, crustaceans / scallops, use fresh, no blanching needed
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 2-7°C

### Taste and Usage

Salicornia Cress has a mildly salty taste and a good crunch, which makes it perfectly suited to fish dishes. Its salty taste means you can use Salicornia Cress as a salt substitute in any dish.

Because the cress is young, the stems are tender, and you can use the entire plant.

### Origin

Samphire is a seasonal product that is harvested along beaches in a vast number of regions. In contrast to this conventional Samphire, the Salicornia Cress is greenhouse grown and can therefore be offered year round in a consistent quality and at a set price.



Salicornia Cress (*Salicornia*)

### Availability and Storage

Salicornia Cress is available year round and can be stored 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.

Sown on a natural fibre and produced in a socially responsible culture, Salicornia Cress meets the hygienic kitchen standards. After rinsing, 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: 10 cups in a solitary box (30x40 cm)

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