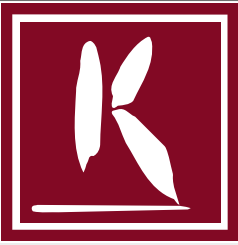


KOPPERT CRESS
Architecture Aromatique





Aclla Cress®
Fresh, mint, citrus



Adjı Cress
Black pepper



Affilla Cress®
Fresh pea



Atsina® Cress
Sweet anise, liquorice



Baby Clover Cress
Sour green apple



Basil Cress
Basil



BlinQ Cress
Fresh, briny, salty



Borage Cress
Briny, oyster, cucumber



BroccoCress®
Raw broccoli



Chilli Cress
Spicy mustard



Daikon Cress®
Mouli/Daikon, black radish



Garden Cress
Mustard, spicy, radish



Ghoa Cress®
Citrus, mild coriander



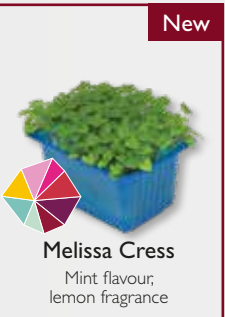
Honny® Cress
Honey sweet



Limon Cress
Lime, anise



Lupine Cress
Good bite, slightly bitter,
fresh beans, crispy



Melissa Cress
Mint flavour,
lemon fragrance



Motti Cress
Aromatic, celery, lovage



Mustard Cress
Horseradish, wasabi



Persinette® Cress
Parsley



Red Mustard Cress
Mild mustard



Rock Chives®
Mild garlic



RucolaCress®
Nuts



Sakura Cress®
Radish, black radish

Architecture



Salicornia Cress
Salty, crispy



Scarlet Cress
Mild red beet



Sechuan Cress®
Tingling, electric, numbing



Shiso Green
Mint, anise



Shiso Purple
Fresh cumin



Tahoon® Cress
Beechnuts, mushroom, truffle



Time Cress
Slightly bitter thyme



Vene Cress
Slightly acidic



Zorri Cress
Spicy, horseradish



Sweet



Umami



Salt



Sour



Bitter



Advised storage conditions

Treat me like a plant at home, talk to me once in a while, keep my feet wet. If it is warm I will grow.



Out of the cold, will keep me at my best.

Aromatique



Anise Blossom
Anise, tarragon



Apple Blossom
Refreshing sourish, green apple



Bean Blossom
Fresh beans



BlinQ Blossom®
Fresh, briny, salty



Cardamom Leaves
Cinnamon, woody, slightly sweet



Citra Leaves®
Refreshing sourish citrus notes



Cornabria Blossom®
Fresh taste of spring



Cuzco Leaves
Cucumber, slightly sweet¹⁾

New



Dushi® Buttons
Sweet, mint, thyme, sweeter than sugar



Floremano®
Oregano, summery



From Age Leaves®
Strong aged cheese



Gangnam Tops
Fresh, slightly bitter



Hippo Tops
Spicy watercress



Hummus Leaves
Chickpea



Jasmine Blossom
Aromatic, jasmine



Kaffir Lime Leaves
Sweet citrus, lime



Kikuna® Leaves
Carrot, celery



Majji® Leaves
Juicy and crispy leaf



Oyster Leaves
Briny, oyster



Paztizz Tops®
Sweet, anise



Pepquiño®
Fresh, slightly sour cucumber²⁾



Salad Pea
Delicate pea

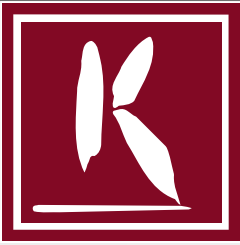


Salty Fingers®
Briny, crispy, slightly bitter



Sea Fennel
Aromatic, herbs, asparagus





Sechuan Buttons®

Tingling, electric, numbing



Shiso Leaves Green

Mint, anise



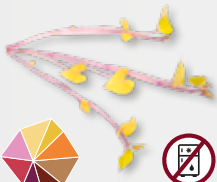
Shiso Leaves Purple

Cumin



Sweet Lov

Sweet



Sweet Peeper

Slightly bitter, sweet



Syrha Leaves®

Refreshing sourish



Venus Vase

Non-edible



Wheat Grass

Strong sweetish



Yka Leaves®

Acidic, slightly sweet



Zallotti Blossom

Mint, basil



**Algae powder
Algae flakes**

Umami



**Shiso Purple
vinegar**

Vinegar with
shiso taste



Dulce Mix³⁾

- Atsina® Cress
- Honny® Cress
- Limon Cress
- Sechuan Cress®



Sakura Mix³⁾

- Borage Cress
- BroccoCress®
- Rock Chives®
- Sakura Cress®
- Shiso Purple
- Tahoon® Cress



Shiso Mixed³⁾

- Daikon Cress®
- Mustard Cress
- Shiso Green
- Shiso Purple



WhatZnew Mix³⁾

A special mix of the
latest cresses.

Koppert Cress supports Dutch Cuisine

Dutch Cuisine is a movement which aims to put modern Dutch cooking on the map. It's a cuisine in which the main players are fresh vegetables, while meat and fish are used as supporting ingredients. In this respect, Dutch Cuisine (www.dutch-cuisine.nl/en/) works according to five principles, which are laid down in their manifesto: culture, healthy, nature, quality, value.



"My dream for Dutch Cuisine is to be a movement that is also supported by governments, science, the business community, and the consumer. I see it as something we can be proud of as a country; something we can use to market the Dutch lifestyle abroad. Delicious, wholesome, and sustainable food is a reality." – Rob Baan

MOTHER EARTH

chocolate | mascarpone | mango | avocado | pistachio
Acla Cress® | Bean Blossom | Gangnam Tops
Hummus Leaves | Paztizz Tops® | Zallotti Blossom



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