



KOPPERT CRESS

Architecture Aromatique

Kyona 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 7 days at 2–7°C

Allergens

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

Taste and Usage

Kyona Mustard Cress has a mild mustard flavour with notes of cauliflower. The colour of the cress gives it a playful character. Kyona 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 Kyona Mustard Cress.

Origin

Kyona 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.



Kyona Mustard Cress (Brassica)

Availability and Storage

Kyona Mustard Cress is available all year round and can be kept at a temperature of between 2–7°C for up to seven days.

Produced according to socially responsible cultivation methods, *Kyona Mustard Cress* satisfies hygiene standards in the kitchen. You can use this product directly, as it is cultivated cleanly and hygienically.



Sweet



Umami



Salt



Sour



Bitter



Solitary Box: 16x
(30x40x14 cm)



CressSingle Box: 12x
(30x40x14 cm)

Koppert Cress B.V.

De Poel 1
2681 MB Monster
The Netherlands
Tel : +31 174 24 28 19
Fax : +31 174 24 36 11
info@koppertcress.com
www.koppertcress.com