



KOPPERT CRESS

Architecture Aromatique

Adji Cress

Taste	Acidic, spicy
Usage	Fresh-tasting dishes, guacamole, oily fish
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to 7 days at 2–7°C

Taste and Usage

Adji Cress is the seedling of the "pepper tree", originating in Japan, where the leaves and berries of the mature plant are used for various applications.

Adji Cress can be used as a pepper substitute with its pungent, spicy flavor that combines well with many other ingredients. Use with shellfish, fish, meat, poultry and the more bulky vegetables.

Origin

Adji Cress originates from the Far East, in particular South Korea and China. In Japan it is a centuries-old delicacy as the leaves were eaten as salad with oily fish and used widely in herbal medicine for their apparent cooling and blood-clotting properties.



Adji Cress (Zanthoxylum)

Availability and Storage

Adji Cress is available all year round and can be kept at a temperature of between 2–7°C for up to seven days. The optimum temperature for maintaining the best quality is between 2–4°C.

Produced according to socially responsible cultivation methods, *Adji 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)

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