



## KOPPERT CRESS

*Architecture Aromatique*

# Ghoa Cress®

<b>Taste</b>	Citrus, mild coriander
<b>Usage</b>	Amuses, fish, poultry, soups
<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

Ghoa Cress® is the Koppert Cress brand name for an edible plant. In Ghoa Cress one recognizes the fresh taste of citrus and the fragrance of mild coriander (cilantro).

These micro vegetables perfectly fit in fish or poultry. Ghoa Cress is the perfect addition to soup or salad. Ghoa Cress can also be used in desserts, particularly desserts with tropical fruit or gin. It's not just its refreshing flavour and decorative appearance that make Ghoa Cress an interesting ingredient, but also because evidence suggests it's beneficial to your health. Most people are unaware that the seed pod can also be used.

### Origin

Ghoa Cress is named after its Indian origin, where it is readily used in all kinds of dishes as curry in salads, soups, meat, poultry and sauces. Goa is the name of an Indian state on the West Coast. Due to the influence of many westerners the Goa kitchen has developed into mild regime.



Ghoa Cress (*Coriandrum*)

### Availability and Storage

Ghoa 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, Ghoa 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)

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