



# KOPPERT CRESS

*Architecture Aromatique*

## BroccoCress®

<b>Taste</b>	Raw broccoli
<b>Usage</b>	Smoked fish, healthy sandwiches
<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

BroccoCress® is the Koppert Cress brand name for an edible plant. The taste of BroccoCress is very mild.

It tastes wonderfully on cheese. It is also good for decoration of all kinds of dishes, a perfect finish for soups and sauces and a very good product to add to a diet.

### Origin

Broccoli is a very old vegetable already known in Roman times. It is even older than cauliflower. Italians produce broccoli, very well known in America and for the past twenty years increasingly popular in Europe.

The healthy content of broccoli is well known. This product has the right components and also tastes well.



BroccoCress (*Brassica*)

### Availability and Storage

BroccoCress 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, BroccoCress 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: 10 cups in a solitary box (30x40 cm)