



KOPPERT CRESS

Architecture Aromatique

Persinette® Cress

Taste	Parsley
Usage	Seasoning for meat, fish and poultry.
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Persinette® Cress is the Koppert Cress brand name for an edible plant. Very popular garnish and seasoning for soups, meat, fish and poultry. Add just before serving to prevent adding bitterness to the dish.

Use fresh rather than cooking, deep-frying or drying. Due to the finer structure of the young plant, the cress differs from the traditional variety in its more subtle flavour and pleasant feel in the mouth.

Origin

Parsley is a popular herb, often used as a seasoning and garnish. Originating from the Mediterranean region, it was also used in a range of dishes in ancient times. The herb was brought to Western Europe by the Romans.



Persinette Cress (*Petroselinum*)

Availability and Storage

Persinette 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, Persinette 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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