



## KOPPERT CRESS *Architecture Aromatique*

# Sakura Cress®

<b>Taste</b>	Black radish, radish
<b>Usage</b>	Salads, appetizers
<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

Sakura Cress® is the Koppert Cress brand name for an edible plant. Sakura Cress has the flavour of radish, and its beautiful deep red colour makes it a great visual addition to a dish too.

The cress adds a fresh, spicy taste to fatty dishes such as steak tartare or tuna. Sakura Cress has a wide range of uses, and it's particularly good in cold dishes.

### Origin

Sakura Cress is the dark purple version of our Daikon Cress®. In the last 10 years, we have carefully developed this variety under own supervision\*.

The unique red/purple colour is caused by increased Anthocyanin levels, a very healthy product, Up to 100% more than in normal radish.

\* patent nr EP 1290938.



Sakura Cress (*Raphanus*)

### Availability and Storage

Sakura 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, Sakura Cress meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Content: 16 cups in a solitary box (30x40 cm)



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

**Koppert Cress B.V.**

De Poel 1

2681 MB Monster

The Netherlands

Tel : +31 174 242819

Fax : +31 174 243611

info@koppertcress.com

www.koppertcress.com