



KOPPERT CRESS

Architecture Aromatique

Honny[®] Cress

Taste	Honey sweet
Usage	Desserts, pastries, combinations with cheese
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-7°C

Taste and Usage

Honny[®] Cress is the Koppert Cress brand name for an edible plant. Honny Cress is, as its name suggests, as sweet as honey. Its intense sweetness means that Honny Cress is an excellent addition to desserts. The leaves have a clean taste which lingers in the mouth. Particularly in desserts and pastries, this no-calorie ingredient offers endless possibilities. Its sweetness can also be used to balance out bitter or sour ingredients. Honny Cress can be perfectly combined with white mould cheeses, tangy fruit, or strained yoghurt.

Origin

Honny Cress is a South American plant of origin, use as a sweetener, long before the conquistadors arrived. In the US and Japan it is becoming one of the most important alternative for sugar.



Honny Cress (*Stevia*)

Availability and Storage

Honny 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, Honny 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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