



KOPPERT CRESS

Architecture Aromatique

Salty Fingers

Taste	Salty, crispy, slightly bitter
Usage	Fish, crustaceans / scallops
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-4°C

Taste and Usage

Salty Fingers is a decorative, but tasty ingredient. The crunchy texture and salty, slightly bitter taste are a valuable addition to the salty products. Especially with fish, but also with crustaceans or scallops, Salty Fingers is a surprising flavourful ingredient.

Origin

Salty Fingers is a plant growing along the coasts of tropical America and Asia. It is very salt tolerant, and surprisingly nutritious. It contains proteins, carbohydrates and oil. A number of species was therefore eaten as a vegetable by the local population.



Availability and Storage

Salty Fingers is available year round and can easily be stored for up to seven days at a temperature of 2-4°C. Produced in a socially responsible culture, Salty Fingers meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically. Salty Fingers is, as all the Koppert Cress cresses and specialties, produced according to the SQF 2000 guidelines.



Content: 50 tops in a cup, four dishes in a box

For additional information

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