



KOPPERT CRESS
Architecture Aromatique

Confetti Mix

Taste	A blend of radish and mustard-like flavours with a hint of red beet and a dash of garden cress
Usage	Salads, sandwiches, as a tasteful garnish with cold dishes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2-4°C

Taste and Usage

A blend of tasteful and decorative cress, such as Daikon Cress, Mustard Cress, Chilli Cress and Scarlet Cress, with a dash of Garden Cress. A well-balanced mix for use in salads, on sandwiches and with cold dishes. Confetti Mix is the convenient solution when larger quantities of these flavourful ingredients are needed, such as in the catering or food service industry.

Origin

The various components of Confetti Mix originate from the four corners of the world and can be used in multiple ways and are a true challenge for the creative chef.

Confetti Mix is packed in the 'gastronorm' Top Seal, which allows for easy storage in the professional kitchen



Availability and Storage

Confetti Mix is available year round and can be stored up to seven days at a temperature of 2-4°C.

Sown on a natural fibre and produced in a socially responsible culture, the cresses in Confetti Mix meet the hygienic kitchen standards. The products are ready to use, since they are grown clean and hygienically. Confetti Mix is, as all the Koppert Cress cresses and specialties, produced according to the SQF 2000 guidelines.

For additional information

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



Content: 100 g per Top Seal, 8 Top Seal in box (30x40 cm)