



KOPPERT CRESS

Architecture Aromatique

Salad Pea

Taste	Delicate peas
Usage	Vegetable seasoning/ingredient in hot or cold dishes
Culture	Socially responsible culture with biological crop protection
Availability	Year round
Storage	Up to seven days at 2–7°C

Taste and Usage

Salad Pea has the subtle flavour of fresh garden peas, with a sweet, nutty aftertaste and a crunchy bite.

It can be used in both hot and cold dishes, in salads, as an ingredient or as a garnish. *Salad Pea* can be used whole or in parts.

Origin

Salad Pea is the result of traditional seed improvement work, and has more foliage than a normal pea plant. In China, pea shoots in the spring are the first fresh vegetables that are available. The seeds germinate on the windowsill with the first warm rays of sunshine, and really give a sense that spring has arrived.



Salad Pea (Pisum)

Availability and Storage

Salad Pea is available year round and can easily be stored for up to seven days between 2–7°C.

Produced in a socially responsible culture, *Salad Pea* meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Content: 110 grams per tray



Sweet



Umami



Salt



Sour



Bitter

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