



## KOPPERT CRESS *Architecture Aromatique*

# Salty Fingers®

<b>Taste</b>	Salty, crispy, slightly bitter
<b>Usage</b>	Fish, crustaceans / scallops
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to nine days at 2-7°C

### Taste and Usage

Salty Fingers® is the Koppert Cress brand name for an edible leaf. Salty Fingers is a decorative, but tasty ingredient. The crunchy texture and salty, slightly bitter taste are a valuable addition to the salty products. Salty Fingers tingles the taste buds and makes a good combination with meat or mushrooms. It's a good choice with fish or shellfish dishes. Salty Fingers makes an exciting complement to the taste experience.

### 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.



Salty Fingers (*Batis*)

### Availability and Storage

Salty Fingers is available year round and can easily be stored for up to nine 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, Salty Fingers meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.



Content: 50 tops per tray



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

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