



## KOPPERT CRESS

*Architecture Aromatique*

# Shiso Green

<b>Taste</b>	Mint, anis
<b>Usage</b>	(Raw) fish, Japanese dishes, cheese
<b>Culture</b>	Socially responsible culture with biological crop protection
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 12-16°C

### Taste and Usage

The taste of Shiso Green combines very well with (raw) fish. But there are more options. It fits very well on a plateau of cheese, in a salad and on a sandwich.

As fresh tuna fish is widely available, try raw tuna tartar in combination with the Shiso Green it is a winner. Another option is making it part of a Beef Carpaccio.

### Origin

Shiso Green is commonly used in North East Asia. Hardly any fish is eaten without the green leafed herb. One reason is the preventive effect of this plant towards food poisoning. (Not a bad idea if one considers that most fish is consumed raw). Both the green and the red Shiso are known in Asia as ingredient against food poisoning, with conserving characteristics and the ability to improve intestine activity.



Shiso Green (*Perilla*)

### Availability and Storage

Shiso Green 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, Shiso Green meets the hygienic kitchen standards. The product is ready to use, since it is grown clean and hygienically.



Content: 16 cups in a solitary box (30x40 cm)



Zoet/Sweet/  
Süß/Doux



Umami



Zuur/Sour/  
Saur/Aigre



Bitter/Amer



Zout/Salt/  
Salzig/Salé

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