



KOPPERT CRESS USA

Pepquiño



The "micro-cucumber" that looks like a tiny watermelon

Originated in: South America

Taste: Fresh cucumber with a slightly sour flavor

Usage: Appetizers, snacks, salads or stir-fry. Can be eaten whole

Availability: From April until November

Packaging: 4 ounce or 8 ounce tamper evident clamshells.
Approximately 9 pieces per 1 ounce.

Storage: Up to 10 days at 34-36°F

History: The Pepquiño is an **ALL NATURAL** ancient species. This "micro-cucumber" was first discovered in South America, and is closely related to the melon.

Cultivation: Pepquiños are grown according to strict HACCP food safety guidelines, in a socially responsible culture with biological crop protection.



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4 ounce or 8 ounce Tamper Evident clamshells

"...the world's smallest watermelon"
NY Daily News

*"Small but perfectly formed Pepquiño "micro melons", 20 times smaller
than their full size counterparts"*
www.telegraph.co.uk

*"In fact, it is neither an underdeveloped melon
nor the freakish product of a mad scientist."*
<http://blogs.smithsonianmag.com>

Available at your favorite
fruit & vegetable supplier.

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