



Holland America Line Partners with Herb Specialist Koppert Cress to Provide Fresh Microgreens in *ms Koningsdam*'s Growing Area

January 13, 2016

*'Dinner at the Culinary Arts Center' farm-to-table menu
to feature Koppert Cress ingredients*

Seattle, Wash., January 13, 2016 — Holland America Line is partnering with award-winning microgreen specialist Koppert Cress to grow fresh ingredients onboard the line's newbuild, *ms Koningsdam*. The Koppert Cress partnership will enable guests to indulge in fresh microgreens grown onboard in the Culinary Arts Center while enjoying a farm-to-table-style menu for dinner.

The ingredients will be on display in a glass-enclosed growing area in the reimagined Culinary Arts Center, which also will serve as a dinner venue on *Koningsdam*. Dinner in the Culinary Arts Center restaurant will provide an immersive farm-to-table experience where chefs prepare simple, artisanal dishes in the show kitchen. Each course will be enjoyed as it's freshly prepared, with some ingredients harvested by the ship's chefs from the Koppert Cress growing area just before being served.

"We're excited to partner with an innovative company like Koppert Cress to expand our culinary program with a special farm-to-table dining concept," said Orlando Ashford, Holland America Line's president. "This partnership brings a unique, hands-on and fresh experience to our newest dining venue aboard *Koningsdam*."

Once sown, the seedlings will grow for up to two weeks and then get snipped in their prime for use during dinner in the Culinary Arts Center. The microgreens have distinct flavors like garlic, mustard and licorice, which will enhance the taste of each dish served.

"Rather than being used as a garnish, the Koppert Cress microgreens will be used as integral ingredients in the recipes," said Michael Smith, senior vice president, guest experience and product development. "Our guests will be able to watch them grow during the cruise and then savor them freshly harvested and at their highest flavor potential during their Dinner at the Culinary Arts Center experience."

About Koppert Cress

Based in the Netherlands with branches all over the world, Koppert Cress is the premier grower of living microgreens and other edible specialties. The company specializes in cresses — the seedlings of unique plants — that are procured from around the globe, each with its own unique taste, aroma, texture and appearance.

"Putting our microgreens on a cruise ship is a new adventure for us, and we are thrilled to be working with an esteemed company like Holland America Line," said Rob Baan, founder, Koppert Cress. "Exposing our microgreens to a new audience who have an appreciation for fine cuisine is exciting for Koppert Cress, and we look forward to a long and successful partnership."

In the Netherlands the company has twice been presented the AGF Innovation Award, an honor bestowed by a jury of peers in the Dutch vegetable industry. In the United States, the Long Island, New York, branch has received much recognition, including being appointed as the James Beard House's official purveyor of hand-selected microgreens and specialties. For more information about Koppert Cress, visit koppertcress.com.

For more information about Holland America Line and *ms Koningsdam*, consult a travel

professional, call 1-877-SAIL-HAL (877-724-5425) or visit hollandamerica.com.

Editor's note: Photos are available at <https://www.cruiseimagelibrary.com/c/9zafiwfp>.

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About Holland America Line [a division of Carnival Corporation and plc (NYSE: CCL and CUK)]

Holland America Line's fleet of 13 ships offers more than 500 cruises to more than 400 ports in 98 countries, territories or dependencies around the world. From shorter getaways to 115-day itineraries, the company's cruises visit all seven continents with highlights including Antarctica explorations, South America circumnavigations and exotic Australia/New Zealand and Asia voyages; four annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada/New England, Bermuda, Europe and the Panama Canal. The line currently has a new 2,650-guest ship, *ms Koningsdam*, on order for delivery in April 2016, as well as a second Pinnacle Class ship due for delivery in November 2018.

The company recently announced \$300 million in brand enhancements to secure its position at the leader in premium cruising. Fleetwide, the ships feature innovative initiatives and a diverse range of enriching experiences focused on destination immersion and personalized travel. Guests can expand their knowledge on board at the Culinary Arts Center, presented by Food & Wine magazine; Explorations Café, powered by The New York Times; and Digital Workshop powered by Windows. Outstanding entertainment fills each evening at venues including Lincoln Center Stage, Billboard Onboard and B.B. King's Blues Club. The dining experience can be savored at a variety of restaurants with menus that feature selections from Holland America Line's esteemed Culinary Council that comprises world-famous chefs who design dishes exclusively for our guests.

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