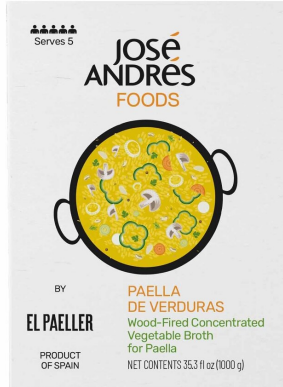




El Paeller - Jos  Andr s Selection

# 105665 - Concentrated Vegetable Paella Broth

Wood-fire concentrated Vegetable Paella Broth. Product of Spain. All the natural ingredients are included to prepare an excellent broth for any kind of seafood paella and fideua.



## Nutrition Facts

Servings per Container 5  
Serving size 200ml (1GS21)

Amount per serving  
**Calories 24**

	% Daily Value*
<b>Total Fat</b> 4.6g	<b>2%</b>
Saturated Fat 1g	<b>1%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 1380mg	<b>60%</b>
<b>Total Carbohydrate</b> 2.4g	<b>1%</b>
Dietary Fiber 0.6g	<b>2%</b>
Total Sugars 2.2g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 1.4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

This broth was created in collaboration with chef Rafa Margos, a valencian Paella Master with more than 25 years of experience. With the goal of bringing authentic Valencian Paella to the world, Rafa designed this product with 100% natural ingredients and traditional wood-fired method to preserve the natural properties and flavor.

### Ingredients

Water, salmorreta (crushed tomato (tomato, acidifier: citric acid), dried garlic, sweet paprika), onion, white cabbage, white turnip, leek, carrot, extra virgin olive oil, salt, dried garlic, parsley, infused rosemary.

### Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

Store in a cool, dry place in an upright position. Once opened, store in a refrigerator (+39F) for a maximum of 3 days or in a freezer (-0.4F) using a suitable container for a maximum of 1 month. UNIT UPC: 8437020341455

### Serving Suggestions

Follow chef Jose Andres instructions to prepare a fantastic paella with the best broth (QR in pack)

### Prep & Cooking Suggestions

Spin, without shaking, before use. Cook the broth before consumption. 4 cups of concentrated broth is indicated for 4 to 5 servings of rice (2 cups). Do not vary the proportion of concentrated broth and rice. Dilute with water, as needed, to cook the rice for about 18 minutes.

### Product Specifications

Brand	Manufacturer
El Paeller - Jos� Andr�s Selection	El Paeller

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437020341455	JALACVEGE01US55	105665	18437020341452		6/35.3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.21lb	13.22lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.4in	8.39in	6.1in	0.37ft3	15x9	475days	60°F / 77°F



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## Nutrition Analysis - By Measure

Calories	24	Total Fat	4.6g	Sodium	1380mg
Protein	1.4	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	2.4g	Saturated Fat	1g	Iron	0mg
Sugars	2.2g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0.6g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

