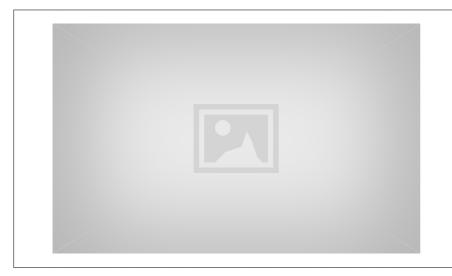


Consul

26223 - Escargot Extra Large



Snails, escargots in French, have a tender texture and mild flavor. Serve them in a warm pool of snail butter, made by mixing butter, garlic, shallots and herbs. Snails can be served and used in many different ways. Enjoy!



* Benefits

Snails, escargots in French, have a tender texture and mild flavor. Serve them in a warm pool of snail butter, made by mixing butter, garlic, shallots and herbs. Snails can be served and used in many different ways, including as appetizers, canapes, and as the featured component in a main dish. Please enjoy them with other Roland products such as truffle oil, jasmine rice, quinoa, and caramelized onions. All of with can be found at www.rolandfoods.com

Ingredients	Allergens
SNAILS, WATER, SALT, WHITE PEPPER, CLOVE, CITRIC ACID CONTAINS: SNAIL	Contains: crustaceans fish Free From: eggs peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 85.0g (85g) Serving size

Amount per serving

Calories	70
% Da	nily Value*
Total Fat 1g	2%
Saturated Fat 0g	2%
<i>Trans</i> Fat	
Cholesterol 45mg	14%
Sodium 60mg	3%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 8.5mg	0%
Iron 3mg	15%
Potassium 325mg	6%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Unopened - ambient opened - refrigerated

Serving Suggestions

serve in butter

Prep & Cooking Suggestions

see label

Product Specifications

	anufacturer
Consul American	Roland Food Corp

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041224262232	26223	26223	10041224262239		12/72 CT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
27lb	21.16lb	Indonesia	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.5in	12.5in	5in	0.6ft3	8x10	949days	60°F / 77°F





Consul

26223 - Escargot Extra Large



Snails, escargots in French, have a tender texture and mild flavor. Serve them in a warm pool of snail butter, made by mixing butter, garlic, shallots and herbs. Snails can be served and used in many different ways. Enjoy!

Nutrition Analysis - By Measure

Calories	70	Total Fat	1g	Sodium	60mg
Protein	14	Trans Fats		Calcium	8.5mg
Total Carbohydrates•••	2g	Saturated Fat	0g	Iron	3mg
Sugars	0g	Added Sugars	0g	Potassium	325mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	45mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

