

Consul

262734 - Escargots 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.





* Benefits

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

Nutrition Facts

Servings per Container 85.0g (85g) Serving size

Amount per serving Calories

70

Outories	70
% D	aily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 45mg	15%
Sodium 60mg	3%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 14g	
_	
Vitamin D 0mcg	0%
Calcium 8.5mg	1%
Iron 3mg	17%
Potassium 325mg	7%

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

a day is used for general nutrition advice.

Handling Suggestions

After opening, transfer product to an airtight container and store in the refrigerator.

Serving Suggestions

Mushroom caps: stuff mushrooms with escargot, garlic and spices for a delightful take on stuffed mushrooms.

Prep & Cooking Suggestions

Consul Escargots - Snails can be served in their shells, snail plates, or mushroom caps. Rinse before using. Soak or simmer snails in wine to enhance their flavor.

Product Specifications

Brand	Manufacturer	Product Category		
Consul	American Roland Food Corp	Shellfish, Other		

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041224262737	26273	262734	10041224262734		12/28.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
28lb	21.16lb	Indonesia	No	

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





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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	

Additional Images



