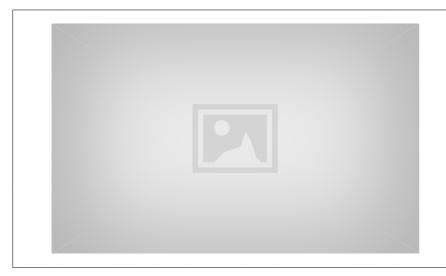


Aintzia

35121 - Aintzia Piparras Peppers



Piparra peppers pickled in vinegar, grown organically on a family farm in Usurbil, Basque Country. Classic ingredient of Basque cuisine. Pintxos or toothpicks are skewered with a gordal olive, marinated white anchovy or boquerone" and a sweet, pickley piparra pepper.



* Benefits

Also known as the guindilla chili, piparras are a tasty and colorful addition to any cheese or charcuterie board. In Spains Basque Country, piparras are savored in many a dish including tomato and onion salads topped with ventresca tuna. Or try the famous pintxo, the Gilda. Pintxos or toothpicks are skewered with a gordal olive, marinated white anchovy or boquerone" and a sweet, pickley piparra pepper.

Ingredients	▲ Allergens
Ibarra peppers (organic), water, vinegar (organic), citric acid, salt (organic), ascorbic acid	Free From: Specifical control of the control of th

Nutrition Facts

Servings per Container Serving size

2.5 30g

0%

Amount per serving Calarias

Calories	7
% Daily	Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat	
Cholesterol 0mg	0%
Sodium 100mg	4%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 0g	_
Vitamin D 0mcg	0%
Calcium 0mg	1%
Iron 0mg	1%

^{*} 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.

Handling Suggestions

dry, refrigerate after opening

Serving Suggestions

appetizer, garnish, ingredient, salad

Prep & Cooking Suggestions

open and serve



Aintzia PHII OSOPHY FOODS	Brand	Manufacturer
7	Aintzia	PHILOSOPHY FOODS

Potassium 0mg

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	PAGE100070	35121			12/195 GR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9lb	5.64lb	Spain	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	7.5in	7in	5in	0.15ft3	30x5	475days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	7	Total Fat	0g	Sodium	100mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates	2g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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		

