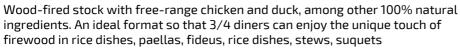


El Paeller - Jose Andres Selection

375351 - Chicken & Duck Broth







* Benefits

WOOD-FIRED MEAT BROTH
We prepare this wood-fired stock with free-range chicken and duck, among other 100% natural ingredients. We saut the meat until it is browned to the
maximum to extract all its flavour, add water and cook slowly so that the aroma of wood permeates the broth for 90 minutes. Finally, we leave it to
rest for 30 minutes with the last embers of wood, thus achieving the unmistakable smokiness of wood-fired combustion.

The broth is presented in a 1 litre tin with a recycled plastic lid for its correct preservation. An ideal format so that 3/4 diners can enjoy the unique touch of firewood in rice dishes, paellas, fideus, rice dishes, stews, suquets Our preparations do not incorporate preservatives, additives, aroma any ingredient not found in the Mediterranean pantry. Eurthermore, EI Paeller broth is pure broth, without concentrates or any other industrial process other than packaging, which allows you to enjoy this wood-fired product for up to 24 months of preferential consumption.

Ingredients

Allergens

Water, chicken, duck, extra virgin olive oil, fresh tomato, salt, sweet paprika, and rosemary.

Free From:











Nutrition Facts

Servings per Container **Serving size 250.0CP (250GS21)**

Amount per serving Calories

210

Calories	210
% D	aily Value*
Total Fat 22g	28%
Saturated Fat 3g	15%
<i>Trans</i> Fat	
Cholesterol 0mg	0%
Sodium 1710mg	74%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 2g	
	00/
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

^{*} 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

Furthermore, El Paeller broth is pure broth, without concentrates or any other industrial process other than packaging, which allows you to enjoy this wood-fired product for up to 24 months of preferential consumption.

Serving Suggestions

Add a touch of firewood to your recipes:

1. Brown the ingredients that you like the most and set them

aside.

2. Turn over the wood-fired broth from El Paeller.

3. Pour in the rice or noodles when the broth comes to a boil and add the reserved ingredients. The broth should evaporate completely within the cooking time of the rice (17 min. Approx.)

Prep & Cooking Suggestions

Add a touch of firewood to your recipes:

- 1. Brown the ingredients that you like the most and set them aside.
- 2. Turn over the wood-fired broth from El Paeller. 3. Pour in the rice or noodles when the broth comes to a boil and add the reserved ingredients. The broth should evaporate completely within the cooking time of the rice (17 min. Approx.)

Product Specifications

Brand	Manufacturer	Product Category
El Paeller - Jose Andres Selection	El Paeller	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437020341684	375351	375351	18437020341681		6/33.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.52lb	15.19lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.4in	8.39in	6.1in	0.37ft3	15x8	504days	60°F / 77°F





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375351 - Chicken & Duck Broth



Wood-fired stock with free-range chicken and duck, among other 100% natural ingredients. An ideal format so that 3/4 diners can enjoy the unique touch of firewood in rice dishes, paellas, fideus, rice dishes, stews, suquets

Nutrition Analysis - By Measure

Calories	210	Total Fat	22g	Sodium	1710mg
Protein	2	Trans Fats		Calcium	0mg
Total Carbohydrates	2g	Saturated Fat	3g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	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					

