



El Paeller - JosÃ© AndrÃ©s Selection

375821 - Vegetarian Paella Broth

Firewood vegetarian broth with all natural ingredients: 8 fresh and local vegetables and the unmistakable touch of the red pepper cooked by firewood. Enjoy the unique touch of firewood in rice dishes, paellas, fideus, stews, rice dishes, suquets



Nutrition Facts

Servings per Container 4
Serving size 250.0ML (250MLT)

Amount per serving
Calories 30

% Daily Value*

Total Fat	2.5g	3%
Saturated Fat	3g	15%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	1650mg	72%
Total Carbohydrate	3g	1%
Dietary Fiber	0g	0%
Total Sugars	1g	
Includes Added Sugar	0g	0%
Protein	2g	
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.

* Benefits

It is impossible to find a vegetable broth with the flavor of our vegan broth (certified with the Vegan Food seal). Much of the merit goes to the half kilo of fresh vegetables we use for its preparation. Although the key factor is the firewood, no one uses it to cook broth. Our wood-fired vegan broth is an exquisite stock that we prepare by sauting the ingredients to the maximum to extract all their flavor.

Ingredients

Water, carrot, onion, leek, cabbage, turnip, extra virgin olive oil, salmorreta sauce (fresh tomato, garlic, sweet paprika, salt) parsley, and rosemary.

Allergens

Free From:

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

Handling Suggestions

Keep in cool and dry place UNIT
UPC: 8437020341691

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
El Paeller - JosÃ© AndrÃ©s Selection	El Paeller

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437020341691	375821	375821	18437020341698		6/35.2 OZ

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

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



El Paeller - JosÃ© AndrÃ©s Selection

375821 - Vegetarian Paella Broth

Firewood vegetarian broth with all natural ingredients: 8 fresh and local vegetables and the unmistakable touch of the red pepper cooked by firewood. Enjoy the unique touch of firewood in rice dishes, paellas, fideus, stews, rice dishes, suquets



Nutrition Analysis - By Measure

Calories	30	Total Fat	2.5g	Sodium	1650mg
Protein	2	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	3g	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(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

