

José Andrés 504389 - Spicy Gordal Olives

The Gordal olive, the largest grown in Spain, is an essential part of our tapa culture. Grown in Andaluca, following tradition, the olives are handpicked and marinated with just the right amount of hot green chili peppers. The result is an unforgettable olive with the perfect amount of spice.



		Nutrition Fa	cts
		Servings per Container Serving size 10liv	15 e (1EA)
	SPECES CONTRACTOR CONT	Amount per serving Calories	15
elia Science	icy een	% Dai	ly Value*
PROJECT NET	Ves Ti 1305 or (370) How T 40 (210)	Total Fat 2g	2%
		Saturated Fat 1g	5%
3 Carbon	5 2 · · · ·	<i>Trans</i> Fat	
		Cholesterol 0mg	0%
* Benefits		Sodium 210mg	9%
•		Total Carbohydrate 1g	0%
Big and meaty, I cant get enough of these unique, spicy olives. The Gordal olive, the largest grown in Spain, is an essential part of our tapa culture. But these are so special! They are grown in Andaluca, where Gordal trees were planted centuries ago because they are tough enough to survive the dry climate. Following tradition, the olives are handpicked and marinated with just the right amount of hot green chili peppers. The result is an unforgettable olive with the perfect amount of spice. Best served chilled, they are great with grilled meats or in roasted vegetable salads. Or if youre like me youll enjoy them on their own as a truly amazing snack!		Dietary Fiber 0g	0%
		Total Sugars 0g	
		Includes 0g Added Sugar	0%
Ingredients	Allergens	Protein 0g	
ingredients	Allergens		
Gordal olive, Salt Water, Chilli,	Free From:	Vitamin D 0mcg	0%
lactic acid as acidulant. Olive Contain Pits	(Sp) crustaceans (O) eggs (Sp) fish (A) milk	Calcium 0mg	0%
	S peanuts S soy (1) tree nuts (1) wheat	Iron 0mg	0%
		Potassium 0mg	0%
		* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.	

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aduct Charification

Handling Suggestions	Product Specifications								
Dry Storage	Jos	Brand José Andrés		Manufacturer La Masrojana			Product Category Olives		
Serving Suggestions	U	PC	MFG #	SPC #		GTIN		Pack	Pack Desc.
Ready to Eat	855985	004389	4389	504389	9 1085	855985004386			12/12.3 OZ
	Gross \	Veight	Net Wei	ght Co	untry of	Origin	Kosh	er Ch	nild Nutrition
Prep & Cooking Suggestions	16.5	3lb	9.24lb		Spair	1	No		
See label for suggestions	Shipping Information								
	Length	Width	Height	Volume	TIxHI	Shelf Lif	fe St	orage T	emp From/To
					1				
	5.31in	9.05in	11.61in	0.32ft3	13x9	273day	S	60°	F / 77°F



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Nutrition Analysis - By Measure

Calories	15	Total Fat	2g	Sodium	210mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates…	1g	Saturated Fat	1g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	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	

Additional Images



