



JosÃ© AndrÃ©s

504488 - Piquillo Peppers

Named for the bird-nosed shape of the pepper, these are hand harvested along the Ebro river in Navarra, a region in Spain known for its amazing produce. At Rosara, they are roasted over an open beechwood fire and peeled by hand without any added water to preserve the rich, smoky flavor.



Nutrition Facts

Servings per Container 2
Serving size 3.4OZ

Amount per serving
Calories 20

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 1g	
Vitamin D	0%
Calcium	0%
Iron	0%
Potassium	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

I love these peppers, and nothing says spanish vegetables like pimientos del piquillo! Named for the bird-nosed shape of the pepper, these are hand harvested along the Ebro river in Navarra, a region in Spain known for its amazing produce. Picking only the most perfect peppers, the younger ones are left behind to ripen a bit longer. The Rosara kitchens are just a few miles away from the fields where they are picked, so the peppers are not damaged and can be prepared fresh. At Rosara, they are roasted over an open beechwood fire and peeled by hand without any added water to preserve the rich, smoky flavor. Smooth, sweet and just a little bitter, they are perfect for filling with cheese, meat, fish whatever you like! They make a dynamic and flavorful addition to salad or pasta, and are a great side for grilled meats. Just one bite and you will understand what I mean!

Ingredients

Piquillo Peppers, Salt, Citric Acid to regulate acidity

⚠ Allergens

Free From:

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

Handling Suggestions

Dry Storage

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
JosÃ© AndrÃ©s	Rosara	Peppers & Chiles

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
855985004488	4488	504488	10855985004485		9/7.05 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.68lb	3.96lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
2.75in	10.03in	10.23in	0.16ft3	12x10	999days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	20	Total Fat	0g	Sodium	270mg
Protein	1	Trans Fats		Calcium	
Total Carbohydrates...	4g	Saturated Fat	0g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

