

## José Andrés 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.



	Dises	Nutrition FactsServings per Container2Serving size3.402		
	DSÉ DRÉS DODS	Amount per serving Calories	20	
	<b>Lillo Pepp<sup>ers</sup></b> 7 oz (220 g) 6,7 oz (190 g)		ily Value*	
URAINED WT.	6.7 oz (190 g)	Total Fat Og	0%	
	the start of the	Saturated Fat 0g	0%	
		Trans Fat		
		Cholesterol 0mg	0%	
🗱 Benefits		Sodium 270mg	12%	
I love these peppers, and nothing says spanish vegetables like pimir	ntes del piquillel Named for the bird pased shape of the peoper	Total Carbohydrate 4g	1%	
these are hand harvested along the Ebro river in Navarra, a region i perfect peppers, the younger ones are left behind to ripen a bit long	n Spain known for its amazing produce. Picking only the most ter. The Rosara kitchens are just a few miles away from the fields	Dietary Fiber 1g	4%	
where they are picked, so the peppers are not damaged and can be beechwood fire and peeled by hand without any added water to pr they are perfect for filling with cheese, meat, fish whatever you like	serve the rich, smoky flavor. Smooth, sweet and just a little bitter, They make a dynamic and flavorful addition to salad or pasta, and	Total Sugars Og		
are a great side for grilled meats. Just one bite and you will underst	and what I mean!	Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 1g		
		- Vitamin D	0%	
Piquillo Peppers,Salt, Citric Acid to regulate acidity	Free From:	Calcium	0%	
	crustaceans () eggs () fish () milk	Iron	0%	
	Speanuts 🛞 soy 💮 tree nuts 🋞 wheat	Potassium	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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## Product Specifications

Handling Suggestions	Product Specifications						
Dry Storage	Brand José Andrés		Manufacturer Rosara			Product Category Peppers & Chiles	
Serving Suggestions	UPC	MFG #	SPC #	GTI	IN	Pack	Pack Desc.
Ready to Eat	855985004488	4488	504488	10855985	5004485		9/7.05 OZ
Duran Carabian Comparison	Gross Weight 7.68lb	Net Weig 3.96lb		ntry of Origin Spain	n Kosł No		nild Nutrition
Prep & Cooking Suggestions See label for suggestions			Shippin	g Informatio	on		
	Length Width	n Height	Volume	TIxHI She	elf Life	Storage T	emp From/To
	2.75in 10.03i	n 10.23in	0.16ft3	12x10 99	99days	60°	F / 77°F



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Nutrition Analysis - By Measure

Calories	20	Total Fat	Og	Sodium	270mg
Protein	1	Trans Fats		Calcium	
Total Carbohydrates…	4g	Saturated Fat	Og	Iron	
Sugars	Og	Added Sugars	Og	Potassium	
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

## Additional Images

