

José Andrés 504686 - **Cockles**

A hidden treasure of Spanish gastronomy: cockles are harvested in the sandy estuaries along the coast of Galicia. Naturally prepared in saltwater and simply steamed, these tender cockles are the ultimate flavor of the sea.



		Nutrition Facts			
	Servings per Container 1 Serving size 1package(85g)				
		Amount per serving Calories	70		
		% Daily Value*			
		Total Fat 1g	1%		
		Saturated Fat 0g	0%		
		Trans Fat			
		Cholesterol 35mg	12%		
≭ Benefits		Sodium 590mg	26%		
-		Total Carbohydrate 2g	1%		
A hidden treasure of Spanish gastronomy, and one of my favorite tapas: these small saltwater cockles are harvested in the sandy estuaries along the coast of Galicia where the cool waters make for perfect seafood. Naturally prepared in saltwater and simply steamed, these tender cockles are the ultimate flavor of the sea. And they couldn't be easier to serve and share, straight from the can with a squeeze of lemon and a glass of your favorite white wine. Perfect!		Dietary Fiber 0g	0%		
		Total Sugars 0g			
		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 13g			
lingredients	Allergens				
Cocklos Water Calt	Contains:	Vitamin D 0mcg	0%		
Cockles, Water, Salt		Calcium 110mg	8%		
	Crustaceans	Iron 20mg	120%		
	Free From:	Potassium 270mg	6%		
	() eggs () fish () milk () peanuts () soy	* 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	🕑 Pro	oduct S	Specific	ations	5				
Dry Storage	Brand José Andrés				Manufacturer Los Peperetes				
Serving Suggestions	U	PC	MFG #		#	GTIN		ack	Pack Desc.
Ready to Eat	855985	004686	4686	5046	86 108	55985004	683		12/4.23 OZ
	Gross \	Veight	Net We	ight C	ountry of	Origin	Kosher	Cl	nild Nutrition
Prep & Cooking Suggestions	4.4	lb	3.12	b	Spair	1	No		
See label for suggestions	Shipping Information								
	Length	Width	Height	Volume	e TixHi	Shelf Life	e Stora	age T	emp From/To
	4.3in	4.5in	12.3in	0.14ft3	22x10	999days	5	60°	F / 77°F





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Nutrition Analysis - By Measure

Calories	70	Total Fat	1g	Sodium	590mg
Protein	13	Trans Fats		Calcium	110mg
Total Carbohydrates…	2g	Saturated Fat	Og	Iron	20mg
Sugars	Og	Added Sugars	Og	Potassium	270mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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



