



Nahia
614011 - Espelette Pepper Powder Pdo

Piment d'Espelette is AOC from the Basque region of France, a highly regarded and sought-after pepper. You can use Espelette Pepper as a substitute for black pepper, like on meats, ham, pate or in sausages or in sauces or sprinkle it on mashed potatoes, eggs or on sandwiches.



Nutrition Facts

Servings per Container 45
Serving size 1.0g (1g)

Amount per serving
Calories 5

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
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

PDO Espelette Pepper: EZPELETAKO BIPERRA .
Espelette pepper is a cornerstone of Basque cuisine, where it has gradually replaced black pepper. The village of Espelette counts 1,664 inhabitants and is famous for its AOPs pepper, a certification granted to quality products not to be imitated. This condiment has been well-known for ages given its demanding cultivation and its original drying method. Indeed, producers pin it on their house wall, at the end of the summer to dry it with the sunlight. It is used daily in the traditional local cuisine.

Ingredients

PDO Espelette pepper flakes
100%.

⚠ Allergens

Free From:

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

Handling Suggestions

Dry UNIT UPC: 851141005016

Serving Suggestions

Used as a black pepper, it seasons and personalizes your meals, thanks to its prestigious taste: spicy and intense without being overpowering.
Traditionally used for hams, pats, sausages, pies and any Basque specialty dish such as Piperade, you can add it to stews, marinades, grilled meat, fish, rice

Prep & Cooking Suggestions

N/A

✍ Product Specifications

Brand	Manufacturer
Nahia	French Food Exports

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
851141005016	61461	614011	08511410050162		1/1.58 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
0.1lb	0.1lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
6in	16in	9in	0.5ft3	29x12	475days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	5	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	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

