

# 7000573 - Sweet & Spicy Goldew Peppers



Exotic and tropical, these juicy Peruvian peppers are sweet and crisp with the faintest touch of spice. Goldew peppers are a versatile fusion ingredient that can be used everywhere from cheese plates to flatbread to grilled shrimp skewers.



### \* Benefits

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Ingredients

If paradise were a pepper, it would be the Goldew Golden Pepper. Exotic and tropical, these juicy Peruvian peppers are sweet and crisp with the faintest touch of spice. Goldew peppers are a versatile fusion ingredient that can be used everywhere from cheese plates to flatbread to grilled shrimp skewers. Chef's tip: even the brine can be added to stir-frys or dressings to add bright, tropical sweetness.

Goldew peppers, water, cane
sugar, cane sugar vinegar, salt,
citric acid, ascorbic acid, calcium



Allergens

# Free From: crustaceans eggs fish milk peanuts sesame soy tree nuts

#### (🛞) wheat

# **Nutrition Facts**

Servings per Container 39 30.0g (30g) Serving size

#### Amount per serving alorioe

25

Calories	25
% Dai	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 70mg	3%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 5g Added Sugar	10%
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.

# **Handling Suggestions**

Store ambient. Refrigerate after opening.

# Serving Suggestions

Goldew make a great mix-in for dips and salsas. Try pairing them with mango and pineapple, tossing into a traditional red salsa or direct area burning.

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On the grill, the sweetness of the Goldew caramelizes to add bold flavor to skewered chicken or shrimp with veggies.

Try a cold pasta salad with sweet Goldew peppers, roasted beets, hazelnuts and goat cheese crumbles. Top with fresh mint and a drizzle of the pepper brine.

## Prep & Cooking Suggestions

Ready to eay

#### **Product Specifications**

Brand	Manufacturer	Product Category		
Peppadew	Foodmatch Dry	Vegetables, Canned & Frozen		

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
654287000576	#00057	7000573	10654287000580	2	2/105 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16lb	13.2lb	Peru	No	No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
12.5in	6.3in	7in	0.32ft3	21x8	481DAYS	60°F / 77°F	





#### **Peppadew**

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## Nutrition Analysis - By Measure

Calories	25	Total Fat	0g	Sodium	70mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	5g	Saturated Fat	0g	Iron	0mg
Sugars	5g	Added Sugars	5g	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



