



# Espelette Jelly 12/3.53oz

## Gelée de piment d'Espelette Nahia

PRODUCT OF FRANCE

17013



- ▶ DRY SAVORY
- ▶ SPICES
- ▶ SALT & PEPPER

### Product Description

The Espelette pepper jelly is distinguished by its subtle balance of delicate yet strong flavors. It is characterized in the nose by its intense aromas of fruit, dried hay and toast. In the mouth, the pepper tastes sweet yet with a touch of bitterness. With its medium intensity, heat develops and lingers while enhancing the flavors of your dishes.

### Pack and Case Specifications

Pack Net Weight	Packs per Case	Case Size (LxWxH)	Case Cube	Case Gross Weight	Cases per Pallet
3.53oz	48	12.48"x 8.2"x 7"	0.41ft3	25.52lb	120

### Microbiological

### Ingredients

56% Espelette pepper juice, sugar, pectin, citric acid. ...

### Physical

### Nutrition

### Organoleptic

Lightly spicy  
Hints of fruit  
Sweet  
Subtle

### Allergens

NONE, ACCORDING TO EUROPEAN DIRECTIVE 2007/68/CE.

### Certificates and Claims

GMO free  
No additives

### Cooking Directions

#### Ready to use

Use to complement with a plate of cheese.

### Code reader

### Storage and Shelf Life

Shelf life: 36 months, at room temperature in a dry place, away from light, unopened. 1 month when open, between 37F to 41F

### UPC code



revised 19-Sep-13

By JP

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