



Espelette pepper assortment 24/3 units pa

Assortiment au Piment d'Espelette

PRODUCT OF FRANCE

17015



► DRY SAVORY

► SPICES

► SALT & PEPPER

Product Description

- The Espelette pepper 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.

This sample pack showcases the Espelette pepper powder, as well as Espelette pepper Jelly and Fleur de Sel with Espelette pepper.

Pack and Case Specifications

Pack Net Weight

2.98oz

Packs per Case

24

Case Size (LxWxH)

12.48" x 8.2" x 7"

Case Cube

0.41ft³

Case Gross Weight

15.84lb

Cases per Pallet

120

Ingredients

Espelette Pepper of 0.53oz : 100% Espelette pepper.
Fleur de Sel with Espelette pepper of 1.06oz: 90% Salt, 10% Espelette pepper.
Espelette Jelly of 1.41oz: 56% Espelette pepper juice, sugar, pectin, citric acid.

Physical

Moisture <12%
Color: Orange, Red, Brown
Thin powder < 0.5

Nutrition

Organoleptic

Lightly spicy
Hints of fruit
Sweet
Subtle

Allergens

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

Cooking Directions

Ready to use

Add the Espelette pepper on your meal after cooking.
Use it on your salads, vegetable woks, meats, pasta, and soups...

Certificates and Claims

GMO free
No additives
No colorant

Storage and Shelf Life

Shelf life: 24 months, at room temperature, unopened. Keep away from light.

UPC code



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