

Consul

262734 - Escargots Extra Large

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MARKETING

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Nutrition Facts

6 Servings per container

Serving Size 1/2 Cup

Amount Per Serving

Calories 70

% Daily Value*

Total Fat 1 g 2%

Saturated Fat 0 g 2%

Trans Fat 0 g

Cholesterol 45 mg 14%

Sodium 60 mg 3%

Total Carbohydrates 2 g 1%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

PRODUCT SPECIFICATIONS						
Code		GTIN		Pack Description		
26273		10041224262734		12/28.2 OZ		
Brand	Brand Owner		GPC Description			
Consul	American Roland Food Corp		Shellfish - Unprepared/Unprocessed (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
28 LBR	21.16 LBR	No	Indonesia	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	12.5 INH	5 INH	0.6 FTQ	08x10	949 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

After opening, transfer product to an airtight container and store in the refrigerator.---UNIT UPC: 041224262737---

- ALLERGENS
- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'
- Milk - MC

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - C
- Peanuts - N

Tree - N

Fish - N

Shellfish - C

Crustaceans - C

INGREDIENTS

SNAILS, WATER, SALT, WHITE PEPPER, CLOVE, CITRIC ACID. CONTAINS: SNAIL.

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PREPARATION & COOKING SUGGESTIONS



Drain contents of can. Rinse before using and clean snail shells in boiling water. Place a bit of butter sauce in each shell, then place a snail in each shell and cover with rest of butter sauce. Place the prepared snails in a hot oven (about 400) until snail butter is bubbling. Serve hot. Soak or simmer snails in wine to enhance their flavor.

SERVING SUGGESTIONS



Snails can be served in their shells, snail plates, or mushroom caps. Stuff mushrooms with escargot, garlic and spices for a delightful take on stuffed mushrooms.

MORE INFORMATION

