

504495 - Piquillo Pepper Confit

To make this delicate confit, only the most perfect piquillo peppers are picked by hand, leaving the younger ones behind to ripen a bit longer. From there they are brought to the kitchens at Rosara – just down the road from the fields where they are picked – to be roasted over an open beechwood fire. The charred skin is then carefully removed by hand before the smoky peppers ar...



MARKETING

Sweet, smoky and delicious! To make this delicate confit, only the most perfect piquillo peppers are picked by hand, leaving the younger ones behind to ripen a bit longer. From there they are brought to the kitchens at Rosara – just down the road f

Nutrition Facts

4 Servings per container	
Serving Size	1.05 OZ
Amount Per Serving	50
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 160 mg	7%
Total Carbohydrates 12 g	4%
Dietary Fiber 0 g	0%
Total Sugars 9 g	
Includes 0 g Added Sugars	0%

Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	2%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
4495	10855985004492	9/4.4 OZ				
Brand	Brand Owner	GPC Description				
José Andrés	Gourmet Foods International	Vegetables - Prepared/Processed (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.61 LBR	2.43 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
2.75 INH	9.03 INH	9.03 INH	0.13 FTQ	11x15	999 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

Dry Storage UNIT UPC: 855985004495

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Piquillo Peppers, Red Wine, sugar, salt, citric acid to regulate acidity

José Andrés

504495 - Piquillo Pepper Confit

To make this delicate confit, only the most perfect piquillo peppers are picked by hand, leaving the younger ones behind to ripen a bit longer. From there they are brought to the kitchens at Rosara – just down the road from the fields where they are picked – to be roasted over an open beechwood fire. The charred skin is then carefully removed by hand before the smoky peppers ar...



PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

Ready to Eat

MORE INFORMATION