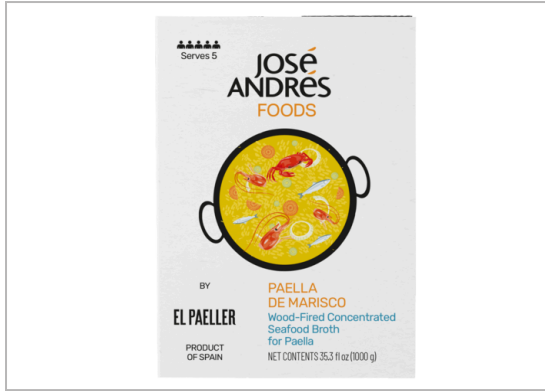


# 105663 - Concentrated Seafood Broth for Paella

This smoky, rich seafood broth will elevate your next paella. Made with 100% natural ingredients and seafood from Spain, it is sautéed over a wood fire and then simmered over the embers for two hours, resulting in a wonderfully complex broth that is ready to use when you're ready to cook. Created by chef Rafa Margos, a Valencian paella master who has made over 300,000 paellas o...



### MARKETING

Wood-fired, concentrated Seafood Paella Broth featuring 100% all-natural ingredients. Product of Spain.

## Nutrition Facts

5 Servings per container

**Serving Size** 200 ml

---

**Amount Per Serving**

**Calories** **34**

---

% Daily Value\*

**Total Fat** 2 g **3%**

Saturated Fat 0.4 g **2%**

Trans Fat 0 g

---

**Cholesterol** 0 mg **0%**

**Sodium** 1260 mg **55%**

**Total Carbohydrates** 2 g **1%**

Dietary Fiber 0.4 g **2%**

Total Sugars 2.2 g

Includes 0 g Added Sugars **0%**

---

**Protein** 2.8 g

---

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

\* 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		
JALACSEAF01US62		18437020341469		6/35.3 OZ		
Brand		Brand Owner		GPC Description		
José Andrés		El Paeller		Stock/Bones (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
15.21 LBR	13.22 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.4 INH	8.39 INH	6.1 INH	0.37 FTQ	15x09	475 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

Store in a cool, dry place in an upright position. Once opened, store in a refrigerator (+39°F) for a maximum of 3 days or in a freezer (-0.4°F) using a suitable container for a maximum of 1 month.--- UNIT UPC: 8437020341462---

### 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 - C
- Peanuts - N
- Tree - N
- Fish - MC
- Shellfish - C
- Crustaceans - C

### INGREDIENTS

water, mantis shrimp, salmorreta (crushed tomato (tomato and acidulant: citric acid), dried garlic, sweet paprika), crab, extra virgin olive oil, salt, enlised prawn head. Allergens: Contains crustaceans shellfish. May contain traces of fish.

## 105663 - Concentrated Seafood Broth for Paella

This smoky, rich seafood broth will elevate your next paella. Made with 100% natural ingredients and seafood from Spain, it is sautéed over a wood fire and then simmered over the embers for two hours, resulting in a wonderfully complex broth that is ready to use when you're ready to cook. Created by chef Rafa Margos, a Valencian paella master who has made over 300,000 paellas o...



### PREPARATION & COOKING SUGGESTIONS

Spin, without shaking, before use. Cook the broth before consumption. 4 cups of concentrated broth is indicated for 4 to 5 servings of rice (2 cups). Do not vary the proportion of concentrated broth and rice. Dilute with water, as needed, to cook the rice for about 18 minutes.

### SERVING SUGGESTIONS

Use this broth in your favorite paella recipe.

### MORE INFORMATION