

# 8113 - Habanero Pepper Jelly



Habanero peppers bring plenty of two things; serious spiciness and a fabulous, fruity flavor. Food for Thought Truly Natural Habanero Pepper Jelly balances sweet and heat perfectly, bringing the exceptional flavor of the pepper forward, while allowing plenty of the natural zing to shine through. Dollop this spicy sweet jelly on top of a wedge of cream or goat cheese for a quick...



## MARKETING

This premium jelly is full of all good things sweet and savory! The sweet taste of our habanero pepper mash creates a delicious twist on an old favorite.

## Nutrition Facts

12 Servings per container

**Serving Size**

**1 Tablespoon**

**Amount Per Serving**

**Calories**

**50**

**% Daily Value\***

**Total Fat** 0 g **0%**

Saturated Fat 0 g **%**

Trans Fat 0 g

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

**Sodium** 10 mg **0%**

**Total Carbohydrates** 12 g **4%**

Dietary Fiber 0 g **0%**

Total Sugars 11 g

Includes 11 g Added Sugars **%**

**Protein** 0 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		
8113		00814026008083		6/9 OZ		
Brand		Brand Owner		GPC Description		
Food For Thought		Food For Thought		Jams/Marmalades (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.1 LBR	3.375 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
12 INH	9.125 INH	3.875 INH	0.25 FTQ	30x09	1683 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

Refrigerate after opening and enjoy within 2 to 4 weeks.---UNIT UPC: 814026008090---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

Grape Juice (water, white grape juice concentrate), Cane Sugar, Pectin, Habanero Peppers (red habanero peppers, salt), and Red Pepper flakes

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### PREPARATION & COOKING SUGGESTIONS

Store in cabinet until ready to open

### SERVING SUGGESTIONS

Add zest to a wedge of cream or goat cheese with a dollop of this spicy sweet jelly. Can also be used to add zip to a grilled cheese sandwich. Warm gently and drizzle over pork tenderloin or chicken.

### MORE INFORMATION