

# 504273 - Catalan Roasted Vegetables



Escalivada means "cooked over embers", the method Spanish mountain shepherds first used to prepare the dish on cold nights while keeping watch over their sheep. It's one of the most popular dishes of the Catalan kitchen, and has an amazing story eggplant from Almería and Murcia, onions and peppers from Navarra and olive oil from Andalucía-the finest Spain has to offer. And now ...



## MARKETING

Escalivada, vegetables roasted over embers, is one of the most popular dishes of the Catalan kitchen. It's simple to enjoy the smoky goodness of sweet summer vegetables served alongside your favorite meats, tossed in a salad, or with warm bread-any time of year.

## Nutrition Facts

2.5 Servings per container

**Serving Size** **4.6 OZ**

**Amount Per Serving**  
**Calories** **110**

% Daily Value\*

**Total Fat** 8 g **10%**

Saturated Fat 1.5 g **8%**

Trans Fat 0 g

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

**Sodium** 40 mg **2%**

**Total Carbohydrates** 7 g **3%**

Dietary Fiber 1 g **4%**

Total Sugars 5 g

Includes 0 g Added Sugars **0%**

**Protein** 1 g

Vitamin D 0 mcg 0%

Calcium 0 mg 10%

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		
4273		88413940005284		9/12.2 OZ		
Brand		Brand Owner		GPC Description		
José Andrés		Rosara		Pickled Vegetables		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.6 LBR	6.84 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
3.93 INH	9.82 INH	10.21 INH	0.23 FTQ	12x10	1767 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: 855985004273---

## ALLERGENS

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

Eggplant, Piquillo Pepper, Olive Oil, Salt, Citric acid to control acidity

José Andrés

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### PREPARATION & COOKING SUGGESTIONS

See label for suggestions

### SERVING SUGGESTIONS

Ready to Eat

### MORE INFORMATION