

100616 - Grilled Peppers



During summer, grilled peppers make a great cold side dish. They are colorful, packed with vitamins, and versatile for different occasions. You can serve them as an appetizer with cheese and cold cuts, add them to rice salad or pasta, or make tasty sandwiches for lunch. We used sweet peppers, sunflower oil, wine vinegar, salt, garlic, spicy pepper, and parsley to make them. And...



MARKETING

Grilled peppers are a colorful and vitamin-rich summer side dish. Serve them as an appetizer, add to salads or sandwiches. Our recipe uses sweet peppers, oil, vinegar, garlic, and spices - no oven needed!

Nutrition Facts

6 Servings per container	
Serving Size	30.0 GR
Amount Per Serving	
Calories	24.7
% Daily Value*	
Total Fat 2.3 g	3%
Saturated Fat 0.2 g	1%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 165 mg	7%
Total Carbohydrates 0.1 g	0%
Dietary Fiber 0.5 g	2%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 0.8 g	
Vitamin D 0 mcg	0%
Calcium 3 mg	0%
Iron 0 mg	0%
Potassium 94 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				
VSPEGR1290	18005675015853	6/10.2 OZ				
Brand	Brand Owner	GPC Description				
Ficacci	Romeo Ficacci S.R.L.	Vegetables - Prepared/Processed (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.6 LBR	3.825 LBR	No	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9 INH	5.9 INH	3.7 INH	0.11 FTQ	30x12	702 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

Storing it at room temperature and away from any light sources is recommended for optimal results.---
UNIT UPC: 8005675015856---

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

INGREDIENTS

Sweet peppers, sunflower oil, wine vinegar, salt, garlic, spicy pepper, parsley, antioxidant ascorbic acid, acidity regulator citric acid.

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PREPARATION & COOKING SUGGESTIONS

These Grilled peppers are ready to be consumed. Simply open and enjoy them at your desired event.

SERVING SUGGESTIONS

To enjoy the Grilled peppers, open the container and drain the oil. You can keep the oil to reuse it later, in case you don't finish the product to cover and store it. Serve the Grilled peppers in a bowl for easy eating.

MORE INFORMATION