



Code: 01-321		Pcs/Box: 6
Format: 3/1	Tin	Portions: 14-16
Net weight: 2500g		MPT: 36 months

Main Ingredients

Fresh peas, water, salt.

Organoleptic Characteristics

Colour: typically green.

Taste and Smell: typical of the fresh product.

Look and Texture: medium-small gauge, uniform, with uniform, shiny and taut peel. They are soft and tender.

Instructions fo Preservation

Stock the cans in a cool, dry place, far from heat; after opening, if you do not use all the peas, keep them in their liquid, in a refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

This product is selected at the origin, processed when fresh, gauged, cleaned and washed. The cooking procedure in purified water allows to maintain the product's organoleptic qualities and to avoid breakage and hardening of the peel.

Why Buy this Product?

The practicality and the incomparable chance of having a quality product that is available at any time thanks to the use of a fresh product, make these peas a delight in any kitchen for the cooking of delicate side dishes, sauces, omelettes, Russian salads and rice. The low costs per portion are also worth pointing out.

Concerned Customers

Restaurants, inns, canteens, clubs, rotisseries are just some of the possible targets for this product.

Way to use

Drain the product and rinse it with warm water before you use it to create salads, risottos, hot side dishes, or to enrich pasta, soups, creams, omelettes and pies.

Chef's Ideas and Suggestions

Peas and Ham – Brown an onion and 250 g of lean ham cubes in 50 g of butter and add some white wine. Add a tin of Ginos' peas and cook for about 10 minutes, adding a ladleful of meat broth. Serve as a side dish for steaks, scallops, etc.