



Code:	01-035		Pcs/Box:	6
Format:	1/1	Tin	Pieces:	18-20
Net weight:	800g		MPT:	36 months

Main Ingredients

Pepper tips, cheese, sunflower oil, salt.

Organoleptic Characteristics

Colour: the pepper is bright red and the cheese is white.

Flavour: the sweet hints of the pepper blend with the pleasant and delicate fragrances of cheese.

Consistency: crunchy pepper tips, stuffed by hand with soft cheese.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the Product

Fresh red peppers, emptied seed and hand cut. The tips are then stuffed one by one with soft and tender cheese with a sweet and delicate taste that perfectly matches the crunchy consistency of the peppers.

Why Buy this Product?

Classy product, with a high quality and a low cost, considering the required ability for the production of every single package. Its appetizing taste whets the consumption of aperitifs and drinks in general, so it is perfect for the Happy Hour, as well as add value to the buffet and appetizers dishes. It is an essential product during official dinners, banquets and business dinners, in order to give a touch of refinement. The tin can be, furthermore, distinguished for its practicality and versatility, thanks to its easy opening.

Concerned Customers

It is an interesting product for exclusive bar, wine bar, pizza places and restaurants who aim to carefully look after to their customers.

Way to use

It can be served as it is, for an appetizing antipasto, aperitif or buffet; considerable to garnish “tagliolini” pasta with fresh tomatoes and basil, meat carpaccio, or seasoned cheese dishes.