



Code:	01-028		Pcs/Box:	6
Format:	1/1	Tin	Portions:	16-18
Net weight:	780g		MPT:	36 months

Main Ingredients

Broad beans, chopped red peppers, sweet garlic cloves, sunflower oil, white wine vinegar, salt.

Organoleptic Characteristics

Color: white from garlic, green from broad beans and red from peppers.

Taste and smell: typical of broad beans, sweet garlic and peppers, without foreign tastes and bad smells.

Appearance and texture: homogeneous size and good consistency.

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

A mixture of broad beans, sweet garlic, chopped red pepper marinated with spices and herbs and preserved in oil.

Why Buy this Product?

Fresh tasty beans, garlic and sweet red peppers make it a new delicious and fanciful snack that perfectly matches appetizers, meats and cheeses, and it's ideal for buffets and pasta salads.

Concerned Customers

Very interesting product for bars, wine bars, delis, pizzerias, restaurants, hotels that want to treat their customers in a delicious and unique way.

Way to use

They are suitable for appetizers accompanied with cold cuts and cheese, pizza, meat, fish, sauces, and salads. Added to casseroles, they enhance the taste and flavor. They ensure an excellent performance in buffets.