

| Code: | $01-042$ (yellow) | $01-033$ (red) |
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| Format: | $1 / 1 \mathrm{Tin}$ |  |
| Peso netto: | 780 g |  |


| Pcs./Box: | 6 |
| :--- | ---: |
| Portions: | $210-230$ |
| MPT: | 36 months |

## Main Ingredients

Mini sweet red/yellow peppers, water, sugar, wine vinegar, salt.

## Organoleptic Characteristics

Color: typical of every kind of peppers.
Taste and aroma: sweet and sour.
Appearance and consistency: peppers of homogeneous size and firm consistency.

## Storage Instructions

Store the tins in a cool place, dry and away from heat sources; after opening, store in a refrigerator $\left(0-4^{\circ} \mathrm{C}\right)$ and consume in a short time. The addition of oil can only protect against air oxidation and mold formation and is not a guarantee for the preservation of the product in open packaging.

## Origin and Characteristics of the Product

Sweet peppers of Peruvian origin (Capsicum Chinese), processed in sweet and sour with water, sugar, vinegar and salt.

## Selling Points

Small drops of red and yellow peppers with a bittersweet taste that bring freshness, color and joy to the dishes. They are also proposed as a delicious alternative to the common aperitif snacks at the moment of Happy Hour. To underline the high yield of the product and the practical opening to tear.

## Concerned customers

The main sales targets are bars, wine bars, delis, pizzerias and restaurants, hotels whose purpose is to distinguish themselves from the competition, offering a class product unique in its kind.

## Way to Use

Very versatile product in the kitchen because it is available in aperitifs, as a garnish for carpaccios of fish or meat, on pizzas and salads.

