

GRILLED RED AND YELLOW PEPPERS

CORTE DEL TIPICO

PRODUCT DESCRIPTION

Grilled red and yellow peppers in olive oil.

PRODUCTION

The grilled red and yellow peppers are washed and bottled in olive oil. This is followed by pasteurisation with an internal temperature of 75 °C (167 °F) for no less than 20 minutes. The jars are then cooled, labelled and packaged ready for storing.

INGREDIENTS

Peppers 63%, olive oil 34%, salt, wine vinegar (sulphites), sugar, anchovies, spices in varying proportions.

Acidity regulator Citric acid.

Antioxidant L-ascorbic acid.

NUTRITIONAL VALUES (per 100 g of product)

Energy 188 kJ / 45 kcal

Fat 2 g

of which saturated 2 g

Carbohydrate 6 g

of which sugars 4.2 g

Protein 0.9 g

Salt 2.3 g

PAIRINGS

- Antipasto or side dish.

SIZES

290 g (pack of 6 pieces)

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.
Store bottles horizontally.

