



PICK020



ALLERGENS

SULPHITES. NO GMO

## MAESTROS ACEITUNEROS RETAIL BASQUE GUINDILLA CHILLIS(PIPARRA)

Maestros Aceituneros is a company that, since its foundation in 1960, wanted to make the best olives and pickles, recovering traditional flavours respecting the environment and the heritage of this ancestral industry. They produce quality table olives and pickles from the best harvests following local recipes of their olive masters.

**About the product:** Delicious “Piparra ” Chillis pickled in wine vinegar with a touch of EVOO, following a traditional recipe from La Rioja. Full of flavour, slightly spicy back taste and a crunchy texture.

**Origin:** Calahorra (La Rioja, Spain)

**Product Origin:** Spain

**Product Size:** NA **Quality:** Extra

**Unit Gross weight:** 630g **Unit net weight:** 390g **Unit drained weight:** 150g

**Units per case:** 12

**Ingredients:** Chillies, water, wine vinegar, acidifier (E-330) and antioxidant (E-300).

**Primary packaging:** Jar **Secondary packaging:** NA

**Storage:** Ambient. Store in a cool and dry place away from direct sunlight. It does not need refrigeration.

**Shelf life:** 3 years from production date

**Opened life:** Once opened, keep unused contents refrigerated in a covered, non-metallic container and consume within 15 days.

**Product treatment:** Pasteurised

**Serving suggestions:** No cooking preparation needed, just open and enjoy the amazing flavour.