



## Arvum Arrope

### Grape Must

**Origin:** Andalucia, Spain

**Ingredients:** Reduced grape must from palomino and moscatel grapes. No preservatives or artificial flavors.

**Organic:** No

**Rooted Foods:** Yes

**Allergen Information:** produced free of gluten, nuts, dairy, soy, and genetically modified ingredients.



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### Did you know?

Arrope harks back to the time of the Romans. In the first Roman gastronomic journals, arrope appears under the name of defrutum, and was principally used in the natural conservation of certain types of foods. In the 20th century, Arrope had nearly been lost due to the difficult elaboration process.

Yet, we are pleased to safeguard this tradition for use in your favorite creations. Arvum Arrope is produced by reducing the juice from palomino and moscatel grapes to a deep rich syrup. Use it in the preparation of sauces and salad dressings, in desserts, and as a finishing touch to your prepared meals. Its sweet and sour flavoring makes it suitable for many applications.

### Resources Available

- downloadable shelf talkers
- sell sheets
- Sample allowance
- Mini samples

### Pack Info

AV101	Arrope
UPC:	8 93008 00232 5
Case Size	6 x 8.5 fl oz bottles
Recyclable	Yes



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