



MATIZ NAVARRO ... Piquillo Peppers - Organic



Origin: Navarra, Spain

Ingredients: piquillo peppers, salt, citric acid.

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: Yes (not bulk size)

Rooted Foods: Yes



www.matizespana.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

Profile: Not like any other red pepper you have ever tasted. True piquillo peppers are hand-picked in the Ribera del Ebro region of Northern Spain. The Piquillo pepper, meaning "little beak" for its distinctive pointed shape, have for generations been picked and produced almost entirely by hand, using no chemicals in the washing, roasting and peeling process. Slow roasting over open wood fires gives these unique peppers a complex, rich and teasingly spicy-sweet flavor.

Producer: Navarra is known for big ripe juicy vegetables. It is also the home of the running of the bulls and the St. Fermin festival in which the Cabazones or big heads are worn throughout the streets. Our Matiz Navarro piquillos displays one of these well known symbols of Navarra.

Conservas Pedro Luis is a small family-owned company which processes a wide variety of regional vegetables and works exclusively with the same local farmers year after year to support local agriculture and to guarantee the quality of the product and the Denomination of Origin.

Resources Available

- downloadable shelf talkers
- sell sheets
- active & passive demos
- recipes

Pack Info

MZN01 Organic Piquillos
UPC: 8 32924 00550 8
Size: 7.6 oz jar
Case size: 12

MZN50 Piquillos in bulk
UPC: 8 32924 00550 8
Size: 6.6 lb tin
Case Size: 6

Recyclable: Yes
Shelf Life: 4 years



Rooted Foods are authentic, native foods created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods, you directly strengthen the economic, social and environmental fabric of that community. To learn more, visit www.rootedfoods.org