



Zócalo Pussac Punay Beans

Origin: Peru

Ingredients: Pussac Punay beans

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

Organic: not certified

Rooted Foods: Yes

Naturally Gluten-Free



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

Did you know?

Pussac Punay, native beans from the Peruvian Andes, is made up of about twenty similar varieties that have the same growth cycle and have been planted together for generations. In Quechua, the native language of the region, Pussac Punay means the “sleeping eight” for each pod contains eight beans.

The beans are grown in the remote Huanca Vilca region, east of Lima, between the altitudes of 7,000 and 10,000 feet, by a small association of farmers using organic cultivation practices. The farmers grow maize along with the beans in a symbiotic relationship where the corn stalk becomes the beanpole.

Preparation: Soak the beans for 6-8 hours in fresh water. Drain and cook until tender. Wonderful in soups, salads, casseroles, or even baked. Firm and flavorful!

Resources Available

- downloadable shelf talkers
- sell sheets & recipes
- samples

Pack Info

ZHR320 1 lb bag in box
Case: 8

ZHB285 25 lb bag
Case: 1

Recyclable: yes
Shelf life: 2 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