

Bell Pepper Freeze-Dried

Content:	150g (in 2-liter tin)
Freshness Ratio:	1 : 11
Texture:	Cubes 10 x 10mm
Storage:	If possible, cool and dry, without direct sunlight. A constant temperature of below 20° Celsius would be optimal.
Once opened:	Close again with the enclosed plastic lid. Do not eat directly from the container (contamination), then the content of the opened tin will not go bad for several weeks. Avoid huge temperature range to prevent development of humidity in- and outside the tin.
Shelf Life:	10 years. Vacuumed and sealed under protective atmosphere (INDOSA pro-VAC)

Nutritional values per 100g:

Product	Energy KJ / kcal	Fat	th. Saturated fatty acids	Carbo- hydrates	thereof sugar	Protein	Salt	Dietary Fibres
Bell Pepper, red	1200 / 287	3,0g	0,5g	32,0g	31,0g	12,0g	20mg	40,0g

Ingredients: 100% Bell Pepper, red freeze-dried

Preparation/Consumption: Soak in cold water, pour off and eat cold or sprinkle directly into boiling broth/water or into a dish and let it steep gently.