



Red Pepper 100%

Origin Spain

ACIDITY	<div style="width: 20%;"></div>
BITTERNESS	<div style="width: 10%;"></div>
SUGAR	<div style="width: 15%;"></div>
LENGTH OF FLAVOUR	<div style="width: 100%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> <div style="border: 1px solid #ccc; padding: 2px;">JAN</div> <div style="border: 1px solid #ccc; padding: 2px;">FEB</div> <div style="border: 1px solid #ccc; padding: 2px;">MAR</div> <div style="border: 1px solid #ccc; padding: 2px;">APR</div> <div style="border: 1px solid #ccc; padding: 2px;">MAY</div> <div style="border: 1px solid #ccc; padding: 2px;">JUN</div> </div> <div style="display: flex; justify-content: space-between; width: 100%; margin-top: 5px;"> <div style="border: 1px solid #ccc; padding: 2px;">JUL</div> <div style="border: 1px solid #ccc; padding: 2px;">AUG</div> <div style="border: 1px solid #ccc; padding: 2px;">SEP</div> <div style="border: 1px solid #ccc; padding: 2px;">OCT</div> <div style="border: 1px solid #ccc; padding: 2px;">NOV</div> <div style="border: 1px solid #ccc; padding: 2px;">DEC</div> </div>
COLOUR	Bright red
FLAVOUR COMBINATIONS	Strawberry, redcurrant, raspberry, tomato

From the Solanaceae family, grown as a kitchen garden vegetable the red pepper is a sweet pepper picked fully ripened. The California pepper is a mid-early variety. It produces appealing crisp vegetables with a sweet flavour, bright colour and meltingly soft flesh. The flavour of these peppers is perfect for all types of dishes.



FROZEN

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date.
After defrosting, store at +2°C/+4°C and **use within 5 days**.
For optimal quality, defrost in the refrigerator for 24 to 48 hours.
Do not refreeze once defrosted.



CHILLED

Purée 1kg

Storage at +2°C/+6°C. **9 months** shelf life from production date.
After opening, must be kept in refrigerator
and **used within 12 days**.