

Rey De La Vera Smoked Hot Pimenton-Bulk

Rey de la Vera represents four generations of paprika producers. Smoked pimenton, or paprika, is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. Rey de la Vera’s unique drying process over an oak wood burning stove gives the paprika the aroma, flavor and distinctive color the La Vera Pimenton is known for. This hot pimenton is produced from a mixture of guindilla peppers for their heat, and the jarandilla pepper (a long pepper with intense red color indigenous to the Vera region) to soften the bite.



Product Details

Item	620006
Brand	Rey De La Vera
Sold By	EA
Pack Qty	10
Pack Size	1.65 LB
Case GTIN/EAN/UPC	8412883017037
Unit UPC	N/A
Country of Origin	Spain
Shelf Life from Production	2 years
Storage	Dry
Kosher	No
Gross Case Weight	22 LB
Ingredients	Ground guindilla and jarandilla peppers.