

Rey De La Vera Smoked Sweet Pimenton-Retail

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 sweet pimenton is made from the small round ñora peppers.



Product Details

Item	620003
Brand	Rey De La Vera
Sold By	CS
Pack Qty	12
Pack Size	2.4 oz
Case GTIN/EAN/UPC	832924001500
Unit UPC	832924001500
Country of Origin	Spain
Shelf Life from Production	2 years
Storage	Dry
Kosher	No
Gross Case Weight	3.2 LB
Ingredients	Pimenton from Nora pepper.

