

## 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

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

