

## Safinter Smoked Sweet Paprika

The secret of this paprika's excellence lies in the laborious and delicate process by which it is dried. A hearth filled with Holm oak wood is kept burning until the fruits become perfectly dehydrated. It is a slow process that takes between ten and fifteen days to complete. Experts turn each pepper by hand until dry perfection is achieved. This traditional system of drying gives the paprika its three fundamental characteristics: balanced aroma, flavor and stability of color. Safinter smoked paprika is available in three flavors: sweet, bittersweet and hot. It will magically transform any dish it touches! Try it on pasta, meat, rice or as an addition to sauces, vinaigrettes, and stews.



### Product Details

<b>Item</b>	701082
<b>Brand</b>	Safinter
<b>Sold By</b>	EA
<b>Pack Qty</b>	12
<b>Pack Size</b>	2.47 oz
<b>Case GTIN/EAN/UPC</b>	10853899000500
<b>Unit UPC</b>	858399000503
<b>Country of Origin</b>	Spain
<b>Shelf Life from Production</b>	24 months
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	3.55 LB
<b>Ingredients</b>	Smoked paprika DOP.