

Capote
Nonpareilles



SPECIALTIES

| PACK | MANUFACT ITEM# | UPC# | VENDOR HI/TI | BOX DIMENSION |
|------------|-------------------|--------------|--------------|---------------------|
| 6 X 32 Oz. | OCA-CAP-PACK-0011 | 811642020093 | 20/120 | L:11" / W:8" / H:7" |

Nutrition Facts

Serv. Size (15g) / Serv. per Container about 40

Amount per Serving

Calories 0 Calories from Fat 0

% Daily Value* / % Valor diario*

Total Fat / Grasa Total 0g 0%

Saturated Fat / Grasa Saturada 0g 0%

Trans Fat / Grasa Trans 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 400mg 17%

Total Carbohydrates 0g 0%

Protein 0g

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.

Product: CAPERS NONPAREILLES
 Product Description: CAPERS NONPAREILLES
 Brand: MONACO
 Ingredients: Capers, Water, Salt and Acetic Acid
 Country of Origin: Spain
 Temp. Zone: Room Temperature
 Shelf Life: 2 Years

Benefits:
 The caper plant is a small-flowering bush that is usually seen growing wild along the Mediterranean coastline. It's usually found clinging and protruding from rocks, mountainsides, and out of cracks in walls and structures along the way. The caper bush is rarely cultivated but does add to the stability of weaker foundations and soil with its strong root formations.

Additional Information:
 Capers are a useful addition to dishes because they neither absorb the taste of other ingredients, or influence the taste: instead, their self-contained taste explodes in the mouth when bitten into. Note that the salty taste for which capers are prized doesn't actually come from the bud itself; it comes from the pickling or salt-ing process.

Capers, like olives, are never eaten fresh -- only processed.