Item # VGCJ130 MODACO PREMIUM QUALITY

Capote Capers

REMIT AND A CONTRACT OF CONTRA



## SPECIALTIES

 PACK
 MANUFACT ITEM#
 UPC#
 VENDOR HI/TI
 BOX DIMENSION

 6 X 32 Oz.
 OCA-CAP-PACK-001
 8116420220109
 20/120
 L:11" / W:8" / H:7"

<b>Nutrition</b>	Facts
Serv. Size (15a) / Serv	v. per Container about 40

Serv. Size (15g) /	Serv. per Container abo	ul 40
Amount per Serv	/ing	
Calories 0	Calories from Fa	at O
% Daily Value* / % Valor diario*		
Total Fat / Gras	sa Total Og	0%
Saturated Fa	t/Grasa Saturada Og	0%
Trans Fat/ G	irasa Trans Og	
Polyunsatur	ated Fat Og	
Monounsati	urated Fat Og	
Cholesterol On	ng	0%
Sodium 400mg	1	17%
Total Carbohy	Irates Og	0%
Protein Og		
Not a significant	source of dietany fiber su	aste

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

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

## Benefits:

Capers are salty, pickled little "vegetables" that range in size from that of peppercorn to the size of the tip of a little finger.

They are actually unopened flower buds from a bush called "Cap-paris Spinosa", which is grown in Mediterranean countries and in California. The buds must be picked by hand each morning, as they have been for thousands of years, as they individually reach the proper size and readiness.

Additional Information:

Capers are a useful addition to dishes because they neither absorb the taste of other ingredients, or influence the taste: in-stead, 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.

Manufacturer Product Spec Sheet Distributed by **GauchoGourmet** 17401 Triton Schertz TX 78154 Phone: 210-277- 7930 Fax: 210-497- 2364 email: info@gauchogourmet.com