



Arvum Arrope Grape Must

Origin: Andalucia, Spain

Ingredients: Reduced grape must from palomino and moscatel grapes. No preservatives or artificial flavors.

Organic: No

Rooted Foods: Yes

Allergen Information: produced free of gluten, nuts, dairy, soy, and genetically modified ingredients.

Did you know?

Arvum Arrope is produced by reducing the juice from grapes used to make sherry, palomino and moscatel grapes, to a deep rich syrup. Use it in the preparation of sauces and salad dressings, in desserts, and as a finishing touch to your prepared meals. Its sweet and sour flavoring makes it suitable for many applications.

Arrope harks back to the time of the Romans. In the first Roman gastronomic journals, Arrope appears under the name of defrutum, and was used principally in the natural conservation of certain types of foods. In the 20th century, Arrope had nearly been lost due to the difficult elaboration process. So we are especially pleased to safeguard this tradition for use in your favorite creations.

Resources

- downloadable shelf talkers
- sell sheets
- Sample allowance
- Mini samples

Pack Info

AV101	Arrope
UPC:	8 93008 00232 5
Case Size	6 x 8.5 fl oz bottles
Recyclable	Yes

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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