

CHERRY PEPPER STUFFED WITH WALNUT IN OIL

- A pimento or cherry pepper is a variety of large, red, heart-shaped chili pepper that measures 3 to 4 in long and 2 to 3 in wide.
- The flesh of it is sweet, succulent, and more aromatic than that of red bell pepper.
- Walnuts and walnuts oil are also rich in antioxidants and are one of the best antioxidant sources among the tree nuts.

PACKING DETAILS

Weight	10Kg
Units/ Case	10Kg/ Drum
Cases/ Pallet	48
Shelf-life	12 Months
Pack Language	English & Arabic

NUTRITION FACTS:

Cherry Pepper Amount per 100g	
Calories	23
% Daily Value	
Total Fats 0.3g	0%
Saturated Fat 0g	0%
Polyunsaturated Fat 0.2g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 14mg	0%
Potassium 158mg	4%
Total Carbohydrates 5g	1%
Dietary Fiber 1.9g	7%
Sugars 2.7g	
Protein 1.1g	2%
Vitamin A	53%
Vitamin C	141%

INGREDIENTS:

Mexican Pepper	Labaneh
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STORAGE AND HANDLING

Can be kept at room temperature in a cool and dry place.

Unopened olives may be stored for as long as 12 months.

Transfer the olives from the opened package along with the brine into a glass or plastic bowl. (Please do not place in a metal container for the brine might react negatively with the metal causing poisoning).

Cover with cling film and then store under refrigerated conditions.