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PRODUCT INFORMATION

# BELL-PEPPER PASTE

The goodness of Onions  
and Garlic comes  
NATURALLY from GRAF®



# PRODUCT INFORMATION

**BELL-PEPPER PASTE**  allergen-free (EU)  vegetarian  vegan  lacto-vegetarian

The reddish colour of the product reflects the original colour of the natural raw material.

Since the founding of our company we have always striven to be in harmony with our natural environment. We also apply this philosophy to all our products, making and preserving them as naturally as possible.



Made of fresh bell pepper of high quality, crushed with several ingredients to a paste like consistency. Only fresh vegetable is used to capture full intensity of the aroma and quality of natural ingredient. Bell pepper paste has the advantage of being naturally seasoned, so with simple handling and measuring this product can add depth and flavour to any dish.

Although bell-pepper is seasonal vegetable we are able to deliver final product throughout all year due to effective EU sourcing.

## PRESERVATION

combination of salt and acidity

## COLOUR

reddish, dependent on raw material and season

## SHELF-LIFE

1 year, unopened, dry, 18-25°C

## SMELL

typical bell pepper

## CONSISTENCY

paste

## TASTE

sweet and sour, bell pepper

## PACKAGING

- buckets with inliner á 10 kg or 20 kg net
- packaging standards are alterable according to customer specification and packaging in customer's own containers and marking with customer's own labels (private labelling) is also possible

we only produce after order = 100% freshness

both conventional and organic quality available



„On principle, we use no chemical preservation. In addition, we do not heat products for preservation purposes.“



## A P P L I C A T I O N

ho-re-ca kitchens, any kind of processed meals, sausages, sauces, dressings, mayonnaise, pastry, pizza

