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| Product name | Grilled Marinated Zucchini - 2,3 kg - Cooked 2km from the field, from tasteful Piedmont zucchini, our grilled zucchini are marinated in brine (sugar, vinegar and water) then dipped in sunflower oil. Crunchy and slightly tangy, they bring freshness to all dishes. |
| Company | SUPERPRODUCTEUR |
| EAN | 3760243070174 |
| Packing | Vrac |

RECIPE

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| Ingredients | Zucchini from Piedmont 70%, sunflower oil 28%, oregano, salt, wine vinegar, citric acid. |
| Allergens | No |
| Storage conditions | Store in a cool, dry place, protect from direct and indirect sources of heat, and thermal shock. Do not expose to direct light for long periods of time. |
| Preservation after opening | Store in the refrigerator after opening. (20 days between 2 and 8 ° C) |
| Date of minimum durability | 12 Months |
| Production region | Piémont - Italie |
| Famous ingredient origin | Italie |
| Product and labels specificities | Pork-free, Gluten-free, Lactose-free, Vegetarian, Vegan, Egg-free, Yeast-free B-Corp |

LOGISTICS INFORMATIONS

| | Product | Package | Pallet |
|--------------------------------------|--------------------|----------------|---------------|
| Gross weight | 2 450,00 g | 2,45000 kg | 500,00000 kg |
| Net weight | 2 300,00 g | 2.3 kg | 110.4 kg |
| Net dry weight (if necessary) | 1 600,00 g | 1.6 kg | 76.8 kg |
| Dimensions (cm) | 18.5 x 18.5 x 13.0 | 39x39x15 | 120x180x110 |

| | Product | Package | Pallet |
|-----------------------|----------------|----------------|---------------|
| Nb of product | | 1 | 48 |
| Nb of packages | | | 48 |

NUTRITIONAL VALUES

For 100g

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|----------------------------------|--------|
| Energy (kcal) | 84,00 |
| Energie (kj) | 352,00 |
| Fat (g) | 6,20 g |
| Including fatty acids (g) | 0,80 g |
| Carbohydrates (g) | 3,81 g |
| Including sugar (g) | 3,77 g |
| Proteins (g) | 2,10 g |
| Salt (g) | 1,75 g |

PAIRING DRINK

Pour les accompagner, optez pour un vin rouge comme le Montepulciano d'Abruzzo AOP, fruité et légèrement poivré ou encore un Lambrusco rouge doux d'Emilie Romagne, pétillant et légèrement sucré.