



Our organic soul
a breath away from you

ORGANIC DRIED PEPPERS

Dried peppers come directly from the Sicilian agricultural tradition.

When it was still difficult to escape the rule of the seasonality of agricultural products, drying was a method for everyone to preserve and have available throughout the year the favorite flavors that could not do without. A product to keep in the pantry and to use in order to flavor a sauce, a second of meat or to eat simply as a tasty snack.

Description – Production method

Fresh peppers are first washed and well cleaned, removing the seeds, then they are cut lengthwise.

They are left to dry in the sun for a few days until they reach a humidity of 30-35%. At night they must be stored in a cool, dry place to prevent them from getting damp.



Ingredients

Peppers*, salt*

* organic



Additional Information

Gluten-free / Lactose-free

For vegans / vegetarians

Nutritional values per 100gr.

Calories	1500 kJ/359 kcal
Fat	3,0 g
of which saturated	3,0 g
Carbohydrate	60,0 g
of which sugars	41,0 g
Protein	14,0 g
Salt	3,13 g

Weight / Packaging

50 gr.

Produced and packed
for:

Ge.Im.A. S.r.l.
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