

(T8188) SMOKED PAPRIKA 50g (v. 2021)

VÓTANA is the Greek word for herbs. It is pronounced *vó-tan-na*.

USP 100% natural paprika, produced & smoked (slowly with oak wood) in Pella - N. Greece; from a native variety called "Karatzova pepper" with a multilevel taste and rich aroma.

SERVE Ideal for all grilled meat, BBQ, fish and salads.

AWARDS Great Taste Awards 1-star 2019 (UK)

Table 3: Delightfully smokey on the nose. Gorgeous russet colour. The smokiness develops in your mouth and ends with bitterness and warmth. Not too spicy, and would add real interest to dishes.

Table 5: Visually enticing with a rich terracotta colour. One of the judges thought the taste was amazing, it is beautifully fiery, richly smoky.

CERTIFIED Organic, Non-GMO, VEGAN

INGREDIENTS 100% chili peppers, smoked and ground

ALLERGENS none of the below allergens are present in the product nor are they used in the same facilities:

Eggs, milk; Peanuts, walnuts, pine nuts; Buckwheat, soybean, wheat; Mackerel, crab, shrimp, squid, shellfish (including oysters, abalone, mussels); Pork, chicken, beef; Peach, tomato; Sulfurous acid

ZERO additives, preservatives or flavour enhancers.

BOX 6 jars x 50g (all packaging material are recyclable)

PALLET 384 boxes (2304jars)

BARCODE 5200 12319 0328

NUTRITION FACTS per 100g

Energy	282kcal
Fat	13g
Of which saturates	2.1g
Carbohydrates	54g
Of which sugars	10g
Fibre	35g
Protein	14g
Salt	0.007g



TRÉSORS DE GRÈCE
PRODUITS TRADITIONNELS GRECS