



ASIAN GASTRONOMY'S EXOTICISM WITHIN YOUR GRASP





Soy is one of the main ingredients in the millenary Asian gastronomy, and its use has spread out over the last years. And now these spheres arrive to your kitchen with an innovative form to provide you with that special touch that elevates any dish.



VENTRESCA TOAST WITH SOY SPHERES
Find more info & recipes at www.eurocaviar.es



It can be mixed with sauces or whatever you want.



Low in calories Gluten free.



You can cook it.



Do not freeze. Keep in a cool dry place away from direct sunlight. Once opened, keep between 2° C and 12° C and consume within 10 days.



Acidified semi-preserved food Pasteurized.





LOGISTIC DATA

Vacuum-packed in glass jar. In 50 and 200 g glass jar.

EAN 50 g 8410649006837 EAN 200 g 8410649005816



ALLERGENS

Contains soy and soy products.

Contains cereals containing gluten.

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