

ECOATO ... Organic D.O. Pimenton de Murcia



Origin: Murcia, Spain

Ingredients: milled un-smoked ñora peppers.

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: Yes

Rooted Foods: No



www.matizespana.com
A Culinary Collective Company
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Did you know?

Profile: Pimenton (also known as paprika) is a staple of the Mediterranean diet and is used to give both color and flavor to many traditional dishes. The region of Murcia is known for its non-smoked version of this popular spice.

The nora pepper arrived to the region of Murcia in the 16th century from the Americas, and over the generations has adapted to the unique climate of this region, producing a sweet pepper with a powerful color and flavor that is an essential ingredient in Murcian cooking. The milled pimenton is used for the production of cured meats and sausages, and as a base ingredient in many of the regions dishes. Our Ecoato Pimenton is produced from organic nora peppers that are air dried and milled five times in a stone mill. It has the Denomination of Origen seal of Murcia.

Producer: COATO is a farmers cooperative in Murcia that has over 2600 members and 15,000 hectares of organic production of traditional products from the region of Murcia.

Serving Suggestions: A crucial ingredient in Spanish cooking, pimenton is used in rice dishes, such as Paella, in soups, and on barbequed meat and fish. Add it to your flour mix when frying up calamari or vegetables.

Resources Available

- downloadable shelf talkers
- sell sheets
- active demos
- recipes

Pack Info

ECO01	2.6 oz tins
UPC:	8 32924 00015 2
Case size:	10
Recyclable:	Yes
Shelf Life:	2 years