FLORAL PEARLS,

Pyrénéean vegetal caviar



DESCRIPTION:

The Floral Pearls are made with lavender, rosemary and Abies alba fir tree herbal distillates. Handpicked in the Canigou region, they are distilled nearby with copper alembics. The harvested herbal distillates are then added in a fine alginate layer.

Their unique high mountains' texture, colour and aroma are ideal for culinary creation.

INGREDIENTS:

Preparation with fir tree hydrolate 70% (fir tree hydrolate, cane sugar, citric acide), water, **thickener:** cellulose gum; **gellants:** calcium chloride, sodium alginate; **colourants:** lutein, E133; **acidity regulator:** citric acide; **preservative:** potassium sorbate.

NUTRITIONAL VALUE PER 100 GRAMS:

Calories	98kcal/409kJ
Total Fat Saturated fat	0,08g <i>0,04g</i>
Total Carbohydrates <i>Sugars</i>	23,9g 23,9g
Proteins	0,08g
Sodium	0,02g

CONSERVATION: Store in the fridge and consume within 1 week after opening.

PACKAGING AND WEIGHT INFOS: Glass jar of 50g

PRODUCTION LOCATION: Abies Lagrimus – Route de Vernet les Bains 66360 SAHORRE – France – Product of France

