



Xoxoc Prickly Pear



Snacks & Marmalade

Origin: Hidalgo, Mexico

Ingredients: Chili: Opuntia Xoconostle (prickly pear), powdered piquin and guajillo chili, brown sugar, lemon juice, and sea salt. Sweet: Opuntia Xoconostle (prickly pear), brown sugar. Marmalade: Opuntia Xoconostle (prickly pear), unrefined sugar.

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



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

Xoconoste is a cactus native to the semidesertic Mexican state of Hidalgo. The plants are cultivated without machinery, fertilizers, or pesticides. Once the fruit is harvested by hand, it is cleaned to remove the thorns, hand peeled and deseeded, and then sun dried.

The xoconostle prickly pear is rich in fiber, vitamins, and mineral. The chili xoconostle has a soft texture and a bittersweet, slightly spicy flavor. The sweet Xoconostle is firm with a slight bittersweet flavor.

The marmalade is made with 70% prickly pear and has a surprising combo of sweet and tangy flavor - perfect for spreading on toast, layering on pastries, and even using chutney-style.

Xoxoc works with local communities to replant the Xoconostle cactus as a way to stop erosion and boost the local economy.



Rooted Foods are authentic, native foods created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods, you directly strengthen the economic, social and environmental fabric of that community. To learn more, visit www.rootedfoods.org

Resources Available

- downloadable shelf talkers
- sell sheets
- free clip strip on request

Pack Info

Marmalade
ZMX402 8.8 oz glass jar
UPC: 8 32924 00817 2
Case: 12

Chili Snack
ZMX400 3.5 oz bag
UPC: 8 32924 00816 5
Case: 18

Sweet Snack
ZMX401 3.5 oz bag
UPC: 8 32924 00815 8
Case: 18

Recyclable: yes
Shelf life: snacks 2 years
marmalade 3 yrs