

300ml





INGREDIENTS:

Dry smoked shrimp, cayenne pepper, smoked, salted herrings, Ginger, garlic, Onions, vegetable oil, salt and other exotic African spices.

This fried pepper sauce commands an exquisite and delectable taste that is hot, spicy and sweet. This sauce can brighten a dull meal in a matter of seconds taking your eating experience from 0 to 100 in no time. Put this sauce on your rice dishes, your curries, your grilled meats and you are good to go. Also goes well with Kala (beignet), grilled fish, kabobs and chicken.

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Maryland Jue 🎏 Made In Liberia



Nutrition Facts

Serving Size 1 Tablespoon (8g)

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Amount Per Serving	
Calories 30	Calories from Fat 1.5
	% Daily Values*
Total Fat 0.2g	0%
Saturated Fat	0g 0 %
Trans Fat 0g	
Cholesterol 0mg	0%
Potassium 13mg	0%
Sodium 300mg	13%
Total Carbohydr	ate 0g 0 %
Dietary Fiber 0	0.4g 2 %
Sugars 0.8g	
Protein 0.3g	15%
Calcium 0.5g	 Iron 2%
*Percent Daily Values are ba	ased on a 2,000 calories diet. Your Daily

alues may be higher or lower or depending on your calorie needs





Recycle and reuse this bottle to protect the environment.