

entosense

ENTOMOPHAGY FOR  A HEALTHY FUTURE



AUTHENTIC CHAPULINES

Sphenarium (grasshoppers)

Package Size: One Pound

Serving Size: 1/8 Ounce

Shelf Life: 2 - 3 Month Refrigerated

A Pre-Hispanic Snack Food

For many people visiting Mexico, Chapulines are the one insect food they try. In fact, many gringos think they're snacking on spicy peanuts when they're actually eating grasshoppers.

Chapulines and beer go well together.

Here in el Estados Unidos, Chapulines are quickly becoming popular. People are discovering Chaps in

diverse places from baseball games to menu items on high end restaurants. On one hand you have the Seattle Mariners who have been serving Chapulines during games for the past few years to Chef Fernando Olea' of Sazon Santa Fe restaurant's Oaxaqueños dish on the other.

The largest U.S. market for Chapulines is with Mexican restaurants. Chapulines are used both as a snack and by adding them to menu items that range from Tacos y Chapulines to Huevos Rancheros con Chapulines. Chapulines add a truly authentic touch.

Whether Chapulines are offered as a snack or an ingredient, they're an experience customers never forget.

Entosense Chapulines are authentic Chapulines imported directly from the State of Oaxaca in Mexico, an area known as the capital of Chapulines. Although... many in Mexico City will argue about who is the capital of Chapuline cuisine.

Chapulines are packed with vitamins and minerals. More protein than beef and they are especially high in vitamin B12.

"Base" Chapulines are Sal y Limon. Salt & lime are preservatives.



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