



GOURMET BLACK ANTS

Polyrhachis vicina Roger

Package Size: One Pound

Serving Size: 12 to 35 ants

Shelf Life: 6 Months Refrigerated

Black Ant's Flavor – A Surprise and Delight!

"Wow! That really tastes good" is a comment heard often when people try Black Ants for the first time. They have a strong but pleasant "citrusy" flavor people like.

Black Ants to turn an ordinary meal in to an exciting culinary adventure. Just sprinkle a few ants on a dish to give your guests a pleasant and unexpected twist to a dining experience they'll never forget.

The folic acid in the black ants are what give them their

citrus burst. The ants taste pretty strong so just a pinch is needed. They have a nice light crunch and can be used as a replacement for lemon or lime.

A lot of chefs love Black Ants because of their powerful taste along with the fact that they are black (a current *on-trend* color) and they are small enough to not immediately look like an insect.

Ants on a Log using real ants is a classic. You can raise a few eyebrows by topping a salad with a pinch of ants. They make a great topping for ice cream and gelato. The possibilities are unlimited.

A pound of ants is a lot of ants. Depending upon the harvest, it's around fifty to seventy thousand ants per pound.

Black Ants contain the highest concentration of Zinc of any plant or animal. (33.3 ppm). They are 56% protein and packed with a substantial amount of Potassium (K), Calcium (Ca), Phosphorous (P), Magnesium (Mg), Iron (Fe) and Manganese (Mn).

Caution: Serving Black Ants results in increased social media activity.



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