ROMANESCO FLORETS





Romanesco, also called Roman cauliflower, hails from Northern Italy and is a striking bright limegreen color.

PRODUCE PARTICULARS

Romanesco is neither broccoli or cauliflower. Many botanists believe it was the result of selective breeding by Italian farmers in the 16th century.

Each spiked floret is made up of many smaller points, creating a mesmerizing, kaleidoscopic design.

One way to eat more fruits & veggies is to keep it fun with options that are unique colors and shapes - like romanesco!



Nutrition Fa	acts
1 serving per container	
Serving size	100 g
Amount per serving	
Calories	30
% [Daily Value
Total Fat 0g	0%
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol Omg	0%
Sodium Omg	09
Total Carbohydrate 6g	29
Dietary Fiber 3g	119
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 30mg	29
Iron 0.7mg	49
Potassium 300mg	69
 The % Daily Value (DV) tells you how nutrient in a serving of food contribut daily diet. 2,000 calories a day is use general nutrition advice. 	tes to a
Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4