

# Balsamic Vinegar of Modena PGI density 1.30



100% MADE IN ITALY



Our Balsamic Vinegar of Modena IGP is obtained exclusively from cooked grape must and fine-aged wine vinegar. The aging in traditional barriques gives it a unique sensorial profile. The strong sweet and sour flavor makes it suitable for various uses: excellent with meat, boiled or grilled, legumes, cheeses, desserts or ice cream

**Ingredients:** Cooked grape, wine vinegar, must.

**Contain sulphites**

## NUTRITION FACTS (AVERAGE VALUE)

		EU per 100 g
ENERGY		329 kJ - 1398 Kcal
fat		0 g
saturated fat		0 g
carbohydrates		76 g
of wich sugars		76 g
protein		1,3 g
salt		0,1 g
		USA for 15 ml (1t bsp)
CALORIES	45	% daily value*
total fat	0	0 %
saturated fat	0	0 %
trans fat	0	0 %
cholesterol	0	0%
sodium	6 mg	0%
total carbohydrate	11 g	4%
dietary fiber	0g	0 %
sugars	11 g	14%
proteins	0g	

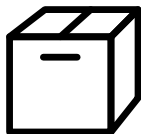
\*Percent Daily Value are based on a 2000 calories diet. Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron



EU



USA



28016402000841

### UNIT

width	6,5 cm
length	6,5 cm
height	17 cm
weight	0,639 kg

### CARDBOARD BOX

12 units per box

width	21,5 cm	
length	29 cm	
height	18 cm	
weight	8kg	
<b>GTIN 14</b>	EU	USA
		28116140305676



### PALLET

	EU 80x120cm bott.per box 12	USA 100x120cm bott.per box 12
width	120 cm	120 cm
length	80 cm	100 cm
height	177 cm	177cm
gross weight	1020 kg	1236 kg
cartons per layer	14	17
layers	9	9
cartons per pallet	126	153
bottles per pallet	1512	1836

### LOADING SCHEME



	EU		USA	
	N. pallet	N.bott	N. pallet	N.bott
		12		12
container 20'	11	16632	10	18360
container 40'	23	34776	20	36720

STORAGE CONDITION : STORE IN A COOL, DRY PLACE WITH NO LARGE VARIATIONS IN TEMPERATURE AND PROTECT FROM SUNLIGHT

SHELF LIFE : 10 YEARS

### CERTIFICATIONS

