

FM 04-Italy density 1.31



100% MADE IN ITALY



Of deep color, bright, dark brown has a medium syrup density. With a strong and sweet and sour taste, this Balsamic Vinegar of Modena IGP is a product ductile that can adapt to the most varied uses. Its name ITALY revives on the tables the concept of Italian Excellence from all over the world. It is recommended for cooking meats, boiled or grilled and legumes.

Ingredients: wine vinegar, cooked grape must
contains sulphites

NUTRITION FACTS (AVERAGE VALUE)

		EU per 100 g
ENERGY		1398 kj - 329 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	
cholesterol	0	0%
sodium	6 mg	0%
total carbohydrate	11 g	4%
dietary fiber	0g	0 %
sugars	11 g	14%
proteins	0g	

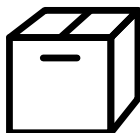
*Percent Daily Value are based on a 2000 calories diet. Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron



EU



USA



18016402000714



28016402000711

UNIT

width	5,5 cm	216.5 inch
length	5,5 cm	216.5 inch
height	19 cm	748 inch
weight	0,602 kg	1.32 lb

CARDBOARD BOX

	6 units per box		12 units per box	
width	12 cm	4.72 inch	18 cm	7.08 inch
length	18,5 cm	7.28 inch	24 cm	9.44 inch
height	20,5 cm	8.07 inch	20,5 cm	8.07 inch
weight	3,7 kg	8.15 lb	7,4 kg	16.31 lb
GTIN 14	EU	USA	EU	USA



PALLET

	EU 80x120cm bott.per box		USA 100x120cm bott.per box	
	6	12	6	12
width	120 cm	47.2 inch	120 cm	47.2 inch
length	80 cm	31.49 inch	100 cm	39.37 inch
height	159 cm	62.5 inch	159 cm	62.5 inch
gross weight	1110 kg	2,447 lb	1318 kg	2,90 lb
cartons per layer	42	21	50	25
layers	7	7	7	7
cartons per pallet	294	147	350	175
bottles per pallet	1764	1764	2100	2100

LOADING SCHEME



	EU		USA	
	N. pallet	N.bott	N. pallet	N.bott
container 20'	11	19404	10	21000
container 40'	23	40752	20	42000

STORAGE CONDITION : STORE AWAY FROM DIRECT LIGHT AND HEAT SOURCES IN A DRY, COOL, WELL VENTILATED PLACES AVOIDING WET PLACES

SHELF LIFE : 10 YEARS

CERTIFICATIONS

