

# PERLAMICO

## Pearls with Balsamic Vinegar of Modena & Fig

100% MADE IN ITALY



Suitable for garnishing and enriching basic dishes fresh and aged cheeses, cold cuts, sliced beef, braised in red wine. Suitable with ice creams and creams.

**Ingredients:** Balsamic Vinegar of Modena 80% min. \* (wine vinegar\*, cooked grape must\*), water, gelling: cellulose gum, calcium chloride, sodium alginate, dried figs concentrated extract (1%), natural aroma.  
**\*Sulphites**

### NUTRITION FACTS (AVERAGE VALUE)

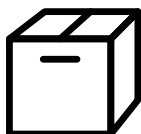
EU		USA	
per 100 g		for 5g	
ENERGY	698 kj - 164Kcal	CALORIES	10 % daily value*
fat	0 g	total fat	0 0%
saturated fat	0 g	saturated fat	0 0%
carbohydrates	38 g	trans fat	0
of wich sugars	38 g	cholesterol	0 mg 0%
protein	0,2 g	sodium	0 g 0%
salt	0,04 g	total carbohydrate	2,0g 1%
		dietary fiber	0 g 0%
		sugars	2,0g 0%
		Added sugars	1 2%
		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



### UNIT

width	6,2 cm
length	6,2 cm
height	4,9 cm
weight	160 gr

### CARDBOARD BOX

12 units per box

width	14 cm
length	20 cm
height	11 cm
weight	2kg

GTIN 14	EU
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### PALLET

EU 80x120cm jar per box	USA 100x120cm jar per box
12	12

width	120 cm	120 cm
length	80 cm	100 cm
height	158 cm	160 cm
gross weight	872kg	1100kg
cartons per layer	33	42
layers	13	13
cartons per pallet	429	546
jar per pallet	5148	6552

### LOADING SCHEME



	EU N. pallet	N.jar	USA N. pallet	N.jar
		12		
container 20'	11	56628	10	
container 40'	24	123552	20	

### CERTIFICATIONS



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

SHELF LIFE : 3 YEARS