

# PERLAMICO

## Pearls with White Condiment



100% MADE IN ITALY



Balsamic Pearls are small spheres with a liquid sweet and-sour heart containing the best Balsamic Vinegar of Modena. When eaten, they provide a surprising and pleasant explosion of taste. Elegant and refined, they represent a creative and original way to embellish your preparations by giving a new look to dishes and enriching their taste.

**Ingredients:** White condiment 90% min.\* (rectified concentrated grape must\*, wine vinegar\*, water), gelling: cellulose gum, calcium chloride, sodium alginate. \*Sulphites

### NUTRITION FACTS (AVERAGE VALUE)

EU		
		per 100 g
ENERGY		671 kj - 158 Kcal
fat		0 g
saturated fat		0 g
carbohydrates		37 g
of wich sugars		37 g
protein		0,1 g
salt		0,01 g

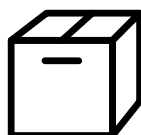
  

USA		
		for 5g
CALORIES	10	% daily value*
total fat	0	0%
saturated fat	0	0%
trans fat	0	
cholesterol	0 mg	0%
sodium	0 g	0%
total carbohydrate	2,0g	1%
dietary fiber	0 g	0%
sugars	2,0g	0%
Added sugars	1	2%
proteins	0g	

\*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



28016402000490

#### 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



#### PALLET

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