

PERLAMICO

Pearls with Balsamic Vinegar of Modena

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: *Balsamic Vinegar of Modena 80% min. * (wine vinegar*, cooked grape must*), water, gelling: cellulose gum, calcium chloride, sodium alginate. *Sulphites*

NUTRITION FACTS (AVERAGE VALUE)

EU	
per 100 g	
ENERGY	698,0 kj - 164 Kcal
fat	0 g
saturated fat	0 g
carbohydrates	38 g
of wich sugars	38 g
protein	0,1 g
salt	0,04 g

USA

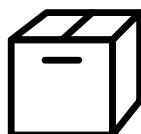
for 5g

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



28016402000483

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	USA 100x120cm
jar per box	jar per box
12	12

	EU 80x120cm	USA 100x120cm
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		USA	
	N. pallet	N.jar	N. pallet	N.jar
		12		12
container 20'	11	56628	10	65520
container 40'	24	123552	20	131040

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

SHELF LIFE : 3 YEARS

CERTIFICATIONS

