

"La Dolce Mela "

Apple Condiment with Balsamic Vinegar of Modena

density 1.21



100% MADE IN ITALY



This delicate Condiment is obtained by mixing fresh apple juice with naturally acetified apple cider. The blend is then aged in French oak barrels. The result is an Apple Condiment characterized by a light acidity and a pleasant bouquet of fruity notes and vanilla to be enjoyed with salads, second courses, or desserts

Ingredients: Apple Vinegar (apple cider, antioxidant potassium metabisulphite), concentrated apple juice, Aceto Balsamico di Modena IGP/ Balsamic Vinegar of Modena 20% (wine vinegar,cooked grape must).

Contains Sulphites.

NUTRITION FACTS (AVERAGE VALUE)

EU	
per 100 g	
ENERGY	842 kj - 198 Kcal
fat	< 0,5 g
saturated fat	0 g
carbohydrates	46 g
of wich sugars	39 g
protein	0,5 g
salt	0,06 g

USA

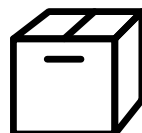
for 15 ml (1t bsp)

		% daily value*
CALORIES	37	0%
total fat	0 g	0%
saturated fat	0 g	0%
trans fat	0 g	
cholesterol	0 mg	0%
sodium	5 mg	0%
total carbohydrate	9 g	3%
dietary fiber	0g	0%
sugars	7 g	
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



28016402000834

UNIT

width	6,5 cm
length	6,5 cm
height	17 cm
weight	0,619 kg

CARDBOARD BOX

12 units per box

width	29 cm	
length	21 cm	
height	18 cm	
weight	7,7 kg	
GTIN 14	EU	USA



PALLET

	EU 80x120cm bott.per box	USA 100x120cm bott.per box
	12	12

width	120 cm	120 cm
length	80 cm	100 cm
height	177 cm	177 cm
gross weight	988 kg	1197 kg
cartons per layer	14	17
layers	9	9
cartons per pallet	126	1533
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 : 3 YEARS



CERTIFICATIONS

