

CM 02

density 1.34

100% MADE IN ITALY



Dense and brilliant color, dark brown it possesses a remarkable density and sciruplike sensation. Its pregiabile aromatic flavor gives to this balsamic vinegar of Modena IGP, an exceptional product for its ductility, it can adapt to a wide variety of uses. The most successful marriage is perhaps the one with the Parmigiano Reggiano DOP, related to the world are the Emilian Tortellini enhancing the flavor-enhancing them with a gentle touch, it blends perfectly with all red meats, game or a good fish. On fruit and sweets spoon surprise, refined and intense.

Ingredients: wine vinegar, cooked grape must contains sulphites

NUTRITION FACTS (AVERAGE VALUE)

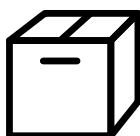
		EU per 100 g
ENERGY		1508 kj - 354 Kcal
fat		0 g
saturated fat		0 g
carbohydrates		84 g
of wich sugars		81 g
protein		0,3 g
salt		0,12 g
		USA for 15 ml (1t bsp)
CALORIES	55	% daily value*
total fat	0	0%
saturated fat	0	0%
trans fat	0	
cholesterol	0	0%
sodium	7 mg	0%
total carbohydrate	13 g	5%
dietary fiber	0g	0%
sugars	12 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

USA



UNIT

width	5,9 cm
length	10,2 cm
height	16 cm
weight	1,304 kg

CARDBOARD BOX

6 units per box

width	20,5 cm
length	24 cm
height	19 cm
weight	8,1 kg

GTIN 14	EU	USA



PALLET

EU 80x120cm
bott.per box
6

USA 100x120cm
bott.per box
6

width	120 cm	120 cm
length	80 cm	100 cm
height	167 cm	167 cm
gross weight	532 kg	985 kg
cartons per layer	8	15
layers	8	8
cartons per pallet	64	120
bottles per pallet	384	720

LOADING SCHEME



	EU		USA	
	N. pallet	N.bott	N. pallet	N.bott
		6		6
container 20'	11	4224	10	7200
container 40'	23	8832	20	14400



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

