

White Condiment with Balsamic Vinegar of Modena PGI density 1.21



100% MADE IN ITALY



Concentrated grape must, wine vinegar and Balsamic Vinegar of Modena IGP combine and give life to our white, fresh and lively Condiment. The palate leaves a pleasant sour note and its sweetness goes perfectly with shellfish, grilled fish, white meat and even with colorful summer salads

Ingredients: rectified concentrated grape must, wine vinegar, Balsamic vinegar of Modena 2% (wine vinegar, cooked grape must) contains sulphites

NUTRITION FACTS (AVERAGE VALUE)

		EU per 100 g
ENERGY		262 kj - 1116 Kcal
fat		0 g
saturated fat		0 g
carbohydrates		60,4 g
of wich sugars		60,4 g
protein		0,4 g
salt		0,1 g
		USA for 15 ml (1t bsp)
CALORIES	39	% daily value*
total fat	0 g	0 %
saturated fat	0 g	0 %
trans fat	0 g	
cholesterol	0 mg	0%
sodium	3,5 mg	0%
total carbohydrate	9 g	3%
dietary fiber	0g	0 %
sugars	9 g	
proteins	0g	

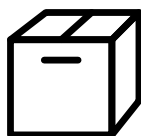
*Percent Daily Value are based on a 2000 calories diet. Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron



EU



USA



28016402000858

UNIT

width	6,5 cm
length	6,5 cm
height	17 cm
weight	0,613 kg

CARDBOARD BOX

12 units per box

width	21,5 cm
length	29 cm
height	18 cm
weight	7,7 kg

GTIN 14 EU USA



28116140305946



PALLET

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

width	120 cm	120 cm
length	80 cm	100 cm
height	177 cm	177 cm
gross weight	982 kg	1189 kg
cartons per layer	14	17
layers	9	9
cartons per pallet	126	153
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



FSC 22000