

SABA density 1.36



Grape must reduction called Saba is dense luxury dressing with Fruity notes. This condiment was known by ancient Romans. Cooked grape must is the main ingredient for the production of Balsamic Vinegar of Modena. It is perfect for cheese, meat, cocktails, yogurt, fruit salad, ice cream and desserts of all kinds.

Ingredients: cooked grape must, contains sulphites

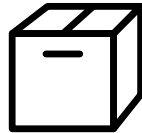
100% MADE IN ITALY

NUTRITION FACTS (AVERAGE VALUE)

		EU per 100 g
ENERGY		1528 kj - 359 Kcal
fat		0 g
saturated fat		0 g
carbohydrates		89 g
of wich sugars		89 g
protein		0 g
salt		0 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	13 g	
proteins	0g	0%

*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



UNIT	
width	5,3 cm
length	5,3 cm
height	26 cm
weight	0,593 kg

	CARDBOARD BOX	
	6 units per box	12 units per box
width	14,5 cm	17,5 cm
length	21 cm	24,5 cm
height	28 cm	28 cm
weight	3,8 kg	7,3 kg
GTIN 14	USA	EU



	EU 80x120cm		USA 100x120cm	
	bott.per box		bott.per box	
	6	12	6	12
width	120 cm	120 cm	120 cm	120 cm
length	80 cm	80 cm	100 cm	100 cm
height	155 cm	155 cm	155 cm	155 cm
gross weight	560 kg	782,5 kg	710 kg	929 kg
cartons per layer	29	21	37	25
layers	5	5	5	5
cartons per pallet	145	105	185	125
bottles per pallet	870	1260	1110	1500



	LOADING SCHEME			
	EU		USA	
	N. pallet	N.bott	N. pallet	N.bott
	6	12	6	12
container 20'	11	9570 13860	10	11100 15000
container 40'	23	20010 28980	20	22200 30000

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

