




TECHNICAL SHEET

PRODUCT: TRADITIONAL BALSAMIC VINEGAR OF MODENA EXTRA OLD ERMES MALPIGHI

DESCRIPTION:	Traditional Balsamic Vinegar of Modena Extra Old produced in limited edition and signed from Ermes Malpighi. It's a precious balsamic vinegar, very thick, the taste is well-rounded and the flavor is strong; it's aged for a long time in very precious and ancient wooden barrels		
PRODUCT CODE:	213		
INGREDIENTS:	100% cooked grape must of Modena (Lambrusco and Trebbiano)		
CHARACTERISTICS:	Acidity 5% - 6%		
	Density: 1,35		
	100% NATURAL: no caramel, preservatives, colorants or additives.		
SUGGESTIONS USE:	suitable for all type of food. Suggested on chesees, sweets, fruit and pure as a digestive		

TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793912132		
SIZE:	glass bottle of 100ml		
DIMENSIONS AND WEIGHT:	BOTTLE:	cm 6x7x13h	0,61 kgs
	CARTON:	cm 30x29x29h	3,05 kgs
PALLET EPAL 120X80 :	PIECES FOR CARTON:		5
	N. CARTONS FOR PALLET:		48
	N. PIECES FOR PALLET:		240
	HEIGHT OF PALLET IN CM:		190
	GROSS WEIGHT OF PALLET IN KGS:		165
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS

Based on 100 ml		
Energy	kcal / kJ	313 kcal / 1310,47 kJ
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	78,3
- of which sugars	g	73,8
Protein	g	0,33
Salt	g	0,03