



## TECHNICAL SHEET

### PRODUCT: BALSAMIC VINEGAR OF MODENA BRONZE

<b>DESCRIPTION:</b>	Balsamic Vinegar of Modena "Bronze" is realized using the must of grapes and wine vinegar, aged for 4 years in oak vat. A one hundred percent natural product, without any caramel, colouring agents or additives.	
<b>PRODUCT CODE:</b>	288	
<b>INGREDIENTS:</b>	60% cooked grape must, 40% wine vinegar. Contains sulphites not added	
<b>ORGANOLEPTIC PROPERTIES:</b>	Acidity: 6%	
	Density: 1,22	
	Appearance: clear	
	Colour: dark brown	
	Fragrance: pungent but round	
<b>SUGGESTIONS USE:</b>	Flavour: classic, pungent and flowing	
	on salads and raw or cooked vegetables, roasted meat, carpaccio and boiled meat, poured in droplets on risotto, buffalo mozzarella caprese, fried vegetables, fresh strawberries and artisanal vanilla ice cream.	



### TECHNICAL AND LOGISTICS INFORMATION

<b>SHELF LIFE:</b>	10 years		
<b>EAN13:</b>	8032793912880		
<b>SIZE:</b>	glass bottle of 250ml		
<b>DIMENSIONS AND WEIGHT:</b>	<b>BOTTLE:</b>	cm 6x6x19h	0,70 kgs
	<b>CARTON:</b>	cm 23x16x22h	4,19 kgs
<b>PALLET EPAL 120X80 :</b>	<b>PIECES FOR CARTON:</b>		6
	<b>N. CARTONS FOR LAYER:</b>		24
	<b>N. CARTONS FOR PALLET:</b>		192
	<b>N. PIECES FOR PALLET:</b>		1152
	<b>HEIGHT OF PALLET IN CM:</b>		190
<b>GROSS WEIGHT OF PALLET IN KGS:</b>		803	
<b>STORAGE CONDITIONS:</b>	after opening, to keep to room temperature and to protect from direct sunlight.		

### NUTRITION FACTS

Based on 100 ml

<b>Energy</b>	<b>kJ / kcal</b>	1023 kJ / 240 kcal
<b>Fat</b>	<b>g</b>	<0,1
- of which saturates	<b>g</b>	<0,01
<b>Carbohydrates</b>	<b>g</b>	59,4
- of which sugars	<b>g</b>	53,2
<b>Protein</b>	<b>g</b>	0,81
<b>Salt</b>	<b>g</b>	0,025