



TECHNICAL SHEET

PRODUCT: BALSAMIC VINEGAR OF MODENA GOLD

DESCRIPTION:	Balsamic vinegar of Modena "Gold" is realized using the must of grapes and wine vinegar, aged for 15 years in oak vat. It has got a round and intense flavour, balanced sourness, high density. A one hundred percent natural product, without any caramel, colouring agents or additives.	
PRODUCT CODE:	693	
INGREDIENTS:	80% cooked grape must, 20% wine vinegar. Contains sulphites not added	
ORGANOLEPTIC PROPERTIES:	Acidity: 6%	
	Density: 1,34	
	Appearance: clear	
	Colour: intense dark brown	
	Fragrance: round and full	
SUGGESTIONS USE:	Flavour: velvety and well-balanced	
	on Parmesan cheese flakes and pears, fresh strawberries, risotto and scaloppine, foie gras, pancakes with pumpkin flowers, meat carpaccio and fish tartare, sushi and sashimi	



TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793912316		
SIZE:	glass bottle of 250ml		
DIMENSIONS AND WEIGHT:	BOTTLE:	cm 6x6x19h	0,72 kgs
	CARTON:	cm 23x16x22h	4,34 kgs
PALLET EPAL 120X80 :	PIECES FOR CARTON:		6
	N. CARTONS FOR LAYER:		24
	N. CARTONS FOR PALLET:		192
	N. PIECES FOR PALLET:		1152
	HEIGHT OF PALLET IN CM:		190
GROSS WEIGHT OF PALLET IN KGS:		833	
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS

Based on 100 ml

Energy	kJ / kcal	1510 kJ / 355 kcal
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	87,9
- of which sugars	g	81,9
Protein	g	0,95
Salt	g	0,024