

## **TECHNICAL SHEET**

## PRODUCT: BALSAMIC VINEGAR OF MODENA PLATINUM

Balsamic Vinegar of Modena IGP "Platinum" is realized using the must of grapes and wine vinegar, aged for 20 years in oak vat.

DESCRIPTION:	A one hundred percent natural product, without any caramel, colouring agents			
	or additives.			
PRODUCT CODE:	445			

	90% cooked grape must, 10% wine vinegar.	
INGREDIENTS:	Contains sulphites not added.	
	Acidity: 6%	
	Density: 1,36	
ORGANOLEPTIC	Appearance: clear	
PROPERTIES:	Colour: intense dark brown	(B)
	Fragrance: round and full	×.
	Flavour: velvety and well-balanced	
SUGGESTIONS USE:	<ul> <li>on vegetable salads, mixed grilled or cooked vegetable, roasted meat, carpaccio and boiled meat, poured in droplets on risotto, buffalo mozzarella caprese, fried vegetables,</li> </ul>	

fresh strawberries and vanilla ice cream

TECHNICAL AND LOGISTICS INFORMATION								
SHELF LIFE:	10 years							
EAN13:	8032793914457							
SIZE:	glass bottle of 250ml							
DIMENSIONS AND	BOT	TLE:	cm 6x6x19h		0,78 kgs			
WEIGHT:	CAR	FON:	cm 23x16x22	2h 4,67 kgs				
		PIECES FO	PIECES FOR CARTON:		6			
PALLET EPAL 120X80 :	1	N. CARTONS FOR LAYER:		24				
	Ν	N. CARTONS FOR PALLET:		192				
		N. PIECES FOR PALLET:		1152				
	Н	HEIGHT OF PALLET IN CM:		190				
	GROS	GROSS WEIGHT OF PALLET IN KGS:			896			
STORAGE	ofter enoning to keep to ream temperature and to protect from direct surlight							
CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.							
NUTRITION FACTS								
		Ba	sed on 100 ml					
Energy		kJ / kcal	1581 kJ / 372 kcal					
Fat		g	<0,1					
- of which saturates		g	<0,01					
Carbohydrates		g	92,1					
- of which sugars		g	86,1					
Protein		gg	0,91					
Salt		g	0,026					

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