

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:	 on vegetable salads, mixed grilled or cooked vegetable, roasted meat, carpaccio and boiled meat, poured in droplets on risotto, buffalo mozzarella caprese, fried vegetables, 	

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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