



TECHNICAL SHEET

PRODUCT: 1850 - DRESSING WITH BALSAMIC VINEGAR OF MODENA

DESCRIPTION:	Dressing with balsamic vinegar of Modena obtained from cooked grape must of Trebbiano and Lambrusco grapes aged at least 8 years in precious oak barrels. Soft, full-bodied and suitable for a lot of uses in kitchen.	
PRODUCT CODE:	171	
INGREDIENTS:	cooked grape must, 5% balsamic vinegar of Modena (cooked grape must, wine vinegar), wine vinegar. Contains sulphites	
CHARACTERISTICS:	Acidity 4% - 5%	
	Density: 1,34	
	100% NATURAL: no caramel, preservatives, colorants or additives.	
SUGGESTIONS USE:	vegetables, risotto, pasta, roasted and grilled meat, omelettes.	



TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	10 years		
EAN13:	8032793911715		
SIZE:	glass bottle of 50ml		
DIMENSIONS AND WEIGHT:	BOTTLE:	cm 5x5x10h	0,208 kgs
	CARTON:	cm 24x24x19h	4,99 kgs
PALLET EPAL 120X80 :	PIECES FOR CARTON:		24
	N. CARTONS FOR PALLET:		192
	N. PIECES FOR PALLET:		4608
	HEIGHT OF PALLET IN CM:		170
	GROSS WEIGHT OF PALLET IN KGS:		980
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS

Based on 100 ml		
Energy	kcal / kJ	399,2 kcal / 1696,6 kJ
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	98,6
- of which sugars	g	93,5
Protein	g	1,2
Salt	g	0,0875