

TECHNICAL SHEET

PRODUCT: 1850 - DRESSING WITH BALSAMIC VINEGAR OF MODENA

	Dressing with balsamic vinegar of Modena obtained from cooked grape must of			
DESCRIPTION:	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	1050
	Acidity 4% - 5%	20 L
CHARACTERISTICS:	Density: 1,34	Condinents all "Acets Rahamics of Modera 1 Browing with Rahamic Vinegar of Modera
	100% NATURAL: no caramel, preservatives,	SUR IN THEY
	colorants or additives.	art articles adjusts a second se
SUGGESTIONS USE:	vegetables, risotto, pasta, roasted and grilled	
SUGGESTIONS USE.	meat omelettes	

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	meat, omelettes.							
TECHNICAL AND LOGISTICS INFORMATION								
SHELF LIFE:	10 years							
EAN13:	8032793911715							
SIZE:	glass bottle of 50ml							
DIMENSIONS AND	BOT	TLE:	cm 5x5x10h	5x5x10h 0,208 kgs				
WEIGHT:	CAR	FON:	cm 24x24x19	h 4,99 kgs				
PALLET EPAL 120X80 :		PIECES FO	R CARTON:	24				
	Ν	I. CARTONS	FOR PALLET:	192				
		N. PIECES FOR PALLET: 4		4608				
	HEIGHT OF PALLET IN CM:		170					
	GROS	GROSS WEIGHT OF PALLET IN KGS:			980			
STORAGE	ofter enoning to keep to ream temperature and to protect from direct suplight							
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					

Acetaia Malpighi srl - via Emilia Est, 1525 - 41122 Modena ITALIA

0,0875

g

Salt