




## TECHNICAL SHEET

### PRODUCT: ACINO BIANCO - WHITE DRESSING

<b>DESCRIPTION:</b>	white condiment, aged 5 years in wooden barrel of ash tree, that becomes from only grapes of trebbiano modenese.		
<b>PRODUCT CODE:</b>	241		
<b>INGREDIENTS:</b>	acetified must of white grape. Contains sulphites		
<b>CHARACTERISTICS:</b>	Acidity: 3% - 4%		
	Density: 1,22		
	<b>100% NATURAL:</b> no caramel, preservatives, colorants or additives.		
<b>SUGGESTIONS USE:</b>	suitable on all types of fish, mollusk, caviar and fresh fruit		

### TECHNICAL AND LOGISTICS INFORMATION

<b>SHELF LIFE:</b>	4 years		
<b>EAN13:</b>	8032793912415		
<b>SIZE:</b>	glass bottle of 100ml		
<b>DIMENSIONS AND WEIGHT:</b>	<b>BOTTLE:</b>	cm 6x6x15h	0,42 kgs
	<b>CARTON:</b>	cm 12x18x17h	2,49 kgs
<b>PALLET EPAL 120X80 :</b>	PIECES FOR CARTON:		6
	N. CARTONS FOR LAYER:		41
	N. CARTONS FOR PALLET:		410
	N. PIECES FOR PALLET:		2460
	HEIGHT OF PALLET IN CM:		190
	GROSS WEIGHT OF PALLET IN KGS:		1040
<b>STORAGE CONDITIONS:</b>	after opening, to keep to room temperature and to protect from direct sunlight.		

### NUTRITION FACTS

Based on 100 ml		
<b>Energy</b>	kcal / kJ	213,8 kcal / 908,5 kJ
<b>Fat</b>	g	<0,1
- of which saturates	g	<0,01
<b>Carbohydrates</b>	g	53,3
- of which sugars	g	50,2
<b>Protein</b>	g	0,14
<b>Salt</b>	g	0,016