



TECHNICAL SHEET

PRODUCT: ACINO BIANCO - WHITE DRESSING

DESCRIPTION:	white condiment, aged 5 years in wooden barrel of ash tree, that becomes from only grapes of trebbiano modenese.		
PRODUCT CODE:	173		
INGREDIENTS:	acetified must of white grape. Contains sulphites		
CHARACTERISTICS:	Acidity: 4% - 5%		
	Density: 1,22		
	100% NATURAL: no caramel, preservatives, colorants or additives.		
SUGGESTIONS USE:	suitable on all types of fish, mollusk, caviar and fresh fruit		

TECHNICAL AND LOGISTICS INFORMATION

SHELF LIFE:	4 years		
EAN13:	8032793911739		
SIZE:	glass bottle of 50ml		
DIMENSIONS AND WEIGHT:	BOTTLE:	cm 5x5x10h	0,200 kgs
	CARTON:	cm 24x24x19h	4,80 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	213,8 kcal / 908,5 kJ
Fat	g	<0,1
- of which saturates	g	<0,01
Carbohydrates	g	53,3
- of which sugars	g	50,2
Protein	g	0,14
Salt	g	0,016