



ORGANIC BALSAMIC VINEGAR OF MODENA P.G.I. 0,5 L.

PRODUCT NAME: Organic Balsamic Vinegar of Modena P.G.I. 0,5L

DESCRIPTION: Organic Balsamic Vinegar of Modena PGI obtained by the processing and mixing of organic vinegars of different types, characteristics and aging grapes with organic grape must from specific varieties such as DPC030

BODY CONTROL: CSQA AND CCPB

PANEL TEST: Appearance: characteristic brown. Consistency: Liquid. Olfactory Appearance: aromatic, acidic. Gustatory Appearance: Sweet and sour, aromatic.

INGREDIENTS: Organic Cooked grape must, organic wine vinegar

AFTER OPENING: Store in a cool place away from sources of heat and light

STORAGE TEMPERATURE: Keep the product at a temperature between 8 ° and 27 ° C

TMC: 36 months

SHELF LIFE: Illimited

ITEM NUMBER: 7681

PACKAGE: Box with 6 x 0.5L bottles

DIMENSIONS ARTICLE mm: Ø68 x h262

GROSS WEIGHT BOTTLE kg: 0,86

EAN CODE ARTICLE: 8001243007674

EAN CODE PACK: 8001243007681

PACK DIMENSIONS mm: 193x133x274

GROSS WEIGHT PACK kg: 5,29

PALLET MEASURES cm: 120x80

OVERALL HEIGHT PALLET cm: 127

PACKAGES NUMBER FOR PALLET: 128

LAYERS FOR PALLET: 4

NUMBER OF PACKAGES FOR LAYER: 32



NUTRITION VALUES FOR 100 ml

ENERGY	1066Kj	FATTY POLYUNSATURATED	0 g
	251 Kcal	CARBOHYDRATES OF WHICH	58 g
FATS OF WHICH	0 g	SUGARS	58 g
FATTY ACID SATURATED	0 g	PROTEIN	<0,5 g
FATTY ACID MONOINSATURATED	0 g	SALT	0,05 mg