

SALFIDER - FINE SAUCES

TECHNICAL DATA SHEET CREAM OF BALSAMIC VINEGAR OF MODENA - 250 GRAMS AND 1.000 GRAMS



Health registration: 26.958/LO

Shelf life: 24 Months

Storage: 18-25 Degrees

Transport temperature: Room temperature

Ingredients: Concentrated grape must, Modena balsamic vinegar, caramel E-150d and modified corn starch.

Type of packaging

.- **Primary:** Bottle 250 grams / 1.000 grams

.- **Others:** Wooden pallet 80 X 120

Organoleptic characteristics:

.- **Physical state:** Consistent; homogeneous and long drip.

.- **Odor / Color / Taste:** Intense / Limpid and bright, dark / bittersweet

Physical-chemical characteristics

.- **Net content:** 250 grams / 1.000 grams

.- **Density / ° Brix:** 1,18 – 1,26 / 50 - 60

.- **Viscosity:** 4.000 – 5.000 cP

.- **Acidity:** 3,10 – 3,50

Nutritional value per 100 grams of product

.- **Energy value:** 178,78 Kcal / 760,35 KJ

.- **Carbohydrates / Protein / Total fats:** 41,37 G / 1,12 G / 0,1 G

Allergens: Contains sulfur dioxide and sulfites

Information GMOs / Information celiac: No contains GMOs / No contains gluten.

Once opened: Keep in a cool and dry place. This product is ready to eat.

Logistic 250 grams bottle: Units per box / Boxes per pallet / Units per pallet: 12 / 198 / 2.376

Logistic 1.000 grams bottle: Units per box / Boxes per pallet / Units per pallet: 6 / 110 / 660