



PRODUCT INFORMATION

Delmaine Aged Balsamic Caramel Free Vinegar



Delmaine Code: 04008

Size: 250ml

Pack Size: 12

Country of Origin: Italy

Storage Conditions: Store in a cool dry place.

Best Before/Use By: Best Before

Unopened Shelf Life: 1095

Open Shelf Life: Up to Best Before if sealed

Shelf Life in Cabinet: NA

Instructions for Use: Ready to Use

Further Information: Made in Modena Italy. This product contains 55% cooked grape must. This Balsamic Vinegar has a high sweetness and medium density that clings to food, the flavour is intense, velvety and fruity. The longer the Balsamic vinegar is aged in wooden barrels the thicker and sweeter it becomes, making it an excellent drizzle for salads grilled vegetables, fruit, aged cheese and ice cream.

NUTRITION INFORMATION		
For drained product	Drained Weight:	
Serving Size: 15g	Servings per pack: 6	
Average Quantity	Per Serving	Per 100g
ENERGY	112kJ	750kj
PROTEIN	0.2g	1.5g
FAT, TOTAL	0g	0g
- SATURATED	0g	0g
CARBOHYDRATE	5.7g	38g
- SUGARS	5.5g	37g
SODIUM	1mg	8mg

MANDATORY DECLARATIONS & ADVISORY STATEMENTS	
Cereals containing gluten	No
Crustaceans and their products	No
Eggs and egg products	No
Fish and fish products	No
Milk and milk products	No
Nuts and sesame seeds and their products	No
Peanuts and their products	No
Soybeans and their products	No
Added sulphites	Yes
Bee pollen, Royal Jelly. Propolis	No
Warning	Contains Sulphites
OTHER LABEL DECLARATIONS	
Genetically Modified Ingredients	
Suitable for Vegetarians	Yes

CONFIGS	Unit	Outer	Pallet	TI	HI
Height mm	190	270	1310	CPL	20
Width mm	65	185	1000	LPP	6
Depth mm	65	240	1200	CPP	120
Weight kg	519	11536	800.4	UPP	1440

Ingredients: Cooked Grape Must (55%), Wine Vinegar (45%)



Outer Barcode:
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