



PRODUCT INFORMATION

Delmaine Balsamic Vinegar

Delmaine Code: 04013

Size: 2ltr

Pack Size: 6

Country of Origin: Italy

Storage Conditions: Store in a cool dry place.

Best Before/Use By: Best Before

Unopened Shelf Life: 912

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, premium balsamic vinegar is made from the must of selected grapes and vintage wine vinegar. Aged in wooden casks using natural fermentation. Balsamic lends itself to salad dressings such as vinaigrette, but can be used to perk up a bland flavoured sauce, soup, casserole or stew. 6% Acidity.



NUTRITION INFORMATION

For drained product	Drained Weight:	
Serving Size: 15g	Servings per pack: 132	
Average Quantity	Per Serving	Per 100g
ENERGY	46	307kj
PROTEIN	<1g	1.0g
FAT, TOTAL	<1g	<1g
- SATURATED	<1g	<1g
CARBOHYDRATE	<1g	<1g
- SUGARS	1.7g	11.2g
SODIUM	1mg	5mg

Ingredients: Wine Vinegar, Grape Must, Colour (150d), Preservative (224).

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	None

OTHER LABEL DECLARATIONS

Genetically Modified Ingredients	
Suitable for Vegetarians	Yes

CONFIGS	Unit	Outer	Pallet	TI	HI
Height mm	280	290	1010	CPL	14
Width mm	110	230	1000	LPP	3
Depth mm	110	335	1200	CPP	42
Weight kg	2250	14000	618.0	UPP	252



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Outer Barcode: 19416107513721