


CT0032	Data Sheet : Balsamic Sphere with balsamic vinegar of Modena 6 x 75g				
Page: 1/2					
	Writing date	01/12/2022	Update	01/12/2022	


Product Identification	
Reference	CT0032
Designation	Balsamic Sphere
Origin	Italy
Customs Number	21039090



Technical Characteristics	
Ingredients	Balsamic Vinegar of Modena (cooked grape must, wine vinegar), natural thickener: agar – agar. Contains sulphites .
Storage conditions	Store in a dry place
Directions for use	Sphere can be grated, grinded or sliced to taste. Sphere can be used on appetizers, tapas, rice, pasta, vegetables, salads, cheese, fruit, ice cream and desserts.
Suitable for	Vegan
Shelf life	13 months after production

Characteristics	
Colour	Deep black
Aroma	Fresh and very fruity
Taste	Delicious taste of Balsamic, balanced with a pleasant aftertaste
Aging	The Balsamic Vinegar of Modena from which Balsamic is obtained is aged for at least 3 years in wooden barrels of precious oak.

Nutrition Facts per 100g	
Energy	1055 KJ / 248 kcal
Fats	0 g
Saturated fats	0 g
Carbohydrate	58 g
Sugar	42,3 g
Protein	0,6 g
Salt	0,11 g

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Allergens			
Peanuts	ABSENT	Mollusc	ABSENT
Celery	ABSENT	Milk and lactose	ABSENT
Crustacean	ABSENT	Mustard	ABSENT
Nuts	ABSENT	Eggs	ABSENT
Sesame seed	ABSENT	Fish	ABSENT
Gluten	ABSENT	Soy	ABSENT
Lupin	ABSENT	Sulphites	PRESENT

Labelling		
The following information is indicated on the label or packaging:		
Ingredients	Batch number	Shelf-life
Weight	EAN 13	

Packaging				
Packing		Jar	Box	Pallet
Unit		A Jar	2 Jars	280 boxes 560 jars 3360 spheres
Dimensions (cm)	Diameter	15	/	/
	Height	8	17	140
	Length	/	16	80
	Width	/	16	120
Net Weight (kg)		0.450	0.900	
Gross weight (kg)		0.542	1,194	350
EAN13		8032979012120	8032979089382	/