



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

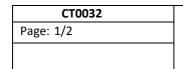


Technical Characteristics		
Ingredients	Balsamic Vinegar of Modena (cooked grape must, wine vinegar), natural thickener:	
	agar – agar. Contains <b>sulphites.</b>	
Storage conditions	Store in a dry place	
Directions for use	Sphere can be grated, grinded or sliced to taste. Sphere can be used on appetizers,	
	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 al 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





## Data Sheet: Balsamic Sphere with balsamic vinegar of Modena 6 x 75g



Writing date 01/12/2022 Update 01/12/2022

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
	Diameter	15	/	/
Dimensions	Height	8	17	140
(cm)	Length	/	16	80
	Width	/	16	120
Net Weight (k	(g)	0.450	0.900	
Gross weight (kg)		0.542	1,194	350
EAN13		8032979012120	8032979089382	/

