

Don Marcello

180221 - Glaze With Balsamic Vinegar Of Mode



Glaz with Aceto Balsamico di Modena IGP is obtained by a process of blend of cooked grape must, Aceto Balsamico di Modena IGP and wine vinegar. The final product is creamy and with a characteristic sweet and sour flavor, ideal for garnishing cold dishes and desserts.



* Benefits

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Starch. Contains Sulfites.

Ingredients

A Allergens

Free From:









Nutrition Facts

Servings per Container 16.6 15.0ML (15MLT) Serving size

Amount per serving **Calories**

35

% Dai	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 5g Added Sugar	10%
Protein 0g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Room Temperature

Serving Suggestions

Cream with Balsamic Vinegar of Modena enhance the flavors of all types of cuisine, from the most traditional to the most sophisticated.

Prep & Cooking Suggestions

See label for suggestions



Product Specifications

Brand	Manufacturer	Product Category
Don Marcello	Acetificio Marcello De Nigris Srl	Marinades & Glazes

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
008295666246	12407317	180221	10008295666243		12/250 ML

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.13lb	8.47lb	Italy		

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.5in	6.45in	7.91in	0.25ft3	32x6	800days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	35	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates···	8g	Saturated Fat	0g	Iron	0mg
Sugars	8g	Added Sugars	5g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images							

