

#### Toschi

## 519590 - Balsamic Vinegar Of Modena



Balsamic vinegar of Modena is brown in color. Intensely flavored vinegar originating in Modena, Italy. They call it Balsamic Vinegar of Modena. Look for a bottle that says it's been aged for at least four years in wood barrels.



#### \* Benefits

Balsamic vinegar of Modena is a dark, concentrated, intensely flavored vinegar originating in Modena, Italy. It is made from fermented grape must with the addition of aged vinegar and wine vinegar and aged in wood. Known for its thick syrup-like consistency and complex flavor, it adds depth to dishes with its balanced sweet and sour.

Ingredients	▲ Allergens
Cooked Grape Must; Wine Vinegar Contains: Sulfites.	Free From:  Specifical control of the property

# **Nutrition Facts**

Servings per Container 1.0TB (1G24) Serving size

# **Amount per serving Calories**

45

Daily Value*
0%
0%
0%
0%
4%
0%
16%
_
0%
0%
0%
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

Store in a cool dry place UNIT UPC: 027484320011

### Serving Suggestions

You should use about a teaspoon of this Vinegar. It can be served by spoon, or you can use it more traditionally on Parmigiano Reggianos casseroles, on risotto or on the famous scallops, on a fresh salad

#### Prep & Cooking Suggestions

Ready to use

#### Product Specifications

Brand	Manufacturer
Toschi	Atalanta Corporation

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
027484320011	A051959	519590	10027484320018		6/8.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.05lb	3.2lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.07in	5.31in	6.1in	0.15ft3	39x6	395days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	45	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	10mg
Total Carbohydrates···	11g	Saturated Fat	0g	Iron	0mg
Sugars	11g	Added Sugars	8g	Potassium	10mg
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	<ul><li>Additional Images</li></ul>				

