Briati

95425 - **Balsamic Vinegar Of Modena**

Rich and dark, slightly sweet vinegar imported from Modena, Italy. It can be used in many different combinations with food. Perfect for Mixed Salad dressing, nice with raw fish or grilled meat. Try with fruit and berries or aged cheese.

Nutrition Facts

Servings per Container	**16**
Serving size	**1tbsp (1G24)**
Amount per serving	
Calories	**50**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Total Sugars 12g	
Includes 10g Added Sugar	**20%**
Protein 0g	
Vitamin D 0mcg	**0%**
Calcium 0mg	**0%**
Iron 0.4mg	**2%**
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.

Benefits

True Balsamic Vinegar of Modena can only be produced in the provinces of Modena and Reggio Emilia. The area has been known as a top vinegar producer since the 11th century due to an abundance of grapes with just the right concentration of sugars and acidity. Only the best Balsamic Vinegar of Modena carries the seal of the Consortium.

Balsamic vinegar, occasionally shortened to balsamic, is a very dark, concentrated, and intensely flavored vinegar originating in Italy.Must and wine vinegar begin their journey into the cellar, where they acquire the characteristics that give them a unique and unmistakable body. From stainless steel tanks in which they were stored at their arrival, through vats, barrels and barriques, to review finally the light through the thick. Barriques, barrels and vats of different fine woods used for product refining and aging give smoothness smells and flavors typical of balsamic vinegar of Modena.

Ingredients

Concentrated grape must, wine vinegar,sulfates.

Allergens

Free From:

crustaceans, eggs, fish, milk, peanuts, soy, tree nuts, wheat

Handling Suggestions

Keep Close at room temperature

Serving Suggestions

Commonly used as an dressing

Prep & Cooking Suggestions

Ready to Eat

Product Specifications

Brand	Manufacturer	Product Category
Briati	Briati	Vinegar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581954253	GFN25012	95425	10820581954250		6/8.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.82lb	8.29lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.1in	6.3in	8.3in	0.28ft3	29x8	999days	60°F / 77°F

powered by Syndigo
Products Move When Content Flows™

Briati

95425 - **Balsamic Vinegar Of Modena**

Rich and dark, slightly sweet vinegar imported from Modena, Italy. It can be used in many different combinations with food. Perfect for Mixed Salad dressing, nice with raw fish or grilled meat. Try with fruit and berries or aged cheese.

Nutrition Analysis - By Measure

Calories	50	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates•••	12g	Saturated Fat	0g	Iron	0.4mg
Sugars	12g	Added Sugars	10g	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

powered by Syndigo
Products Move When Content Flows™