



IMPORT

128521 - Vinegar Balsamic Dark

Roland Balsamic Vinegar is a superior product because its relative density is greater than 1.10 grams/ML and the sugars are greater than 16.5%. Brix greater than 22.5 degrees. Other vinegars are less concentrated and consequently less flavorful. Balsamic Vinegar has 6% Acidity.



Nutrition Facts

Servings per Container 666
Serving size 1tbsp (15g)

Amount per serving
Calories 20

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes Added Sugar	%

Protein 0g	
Vitamin D	%
Calcium	0%
Iron	0%
Potassium	%

* 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**

Ingredients

Balsamic Vinegar, Sulfur Dioxide.

Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Product is shelf stable.

Serving Suggestions

Use in all kinds of salads and dressings: garlic, anchovy, Dijon, on an arugula salad with red roasted peppers, in marinades for meat and poultry, as a liquid for poaching chicken breasts.

Prep & Cooking Suggestions

Roland Balsamic Vinegar is a sweet and sour vinegar with a heady fragrance. It should be used sparingly because of its distinct character in vinaigrettes and marinades for meat and poultry Sprinkle over warm and cold vegetables or fruit.

Product Specifications

Brand	Manufacturer
IMPORT	REMA FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
70174	128521	10041224706009	2	2/5 LT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22lb	22lb	ITA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.3in	8.2in	13.1in	0.64ft3	18x3	365DAYS	40°F / 111°F



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Nutrition Analysis - By Serving

Calories	20	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	
Total Carbohydrates...	5g	Saturated Fat	0g	Iron	
Sugars	4g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

