



**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*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 4g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

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

Additional Images

