



Cento Balsamic Vinegar of Modena

12/16.9 fl oz (UPC 70796-90005)

Item Description: Cento Balsamic Vinegar of Modena is perfect for salads and everyday use, with a tart grape must. IGP Certified to guarantee it is made with grape varieties from Modena, this balsamic vinegar is made with the same unique process that has been used in the Modena region of Italy for well over four centuries.

Flavor: The product should possess good flavor, color, consistency and characteristic aromas.

General Requirements:

1. The product shall be manufactured in accordance with Good Manufacturing Practice (21 CFR, Part 110)
2. The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug and Cosmetic Act, as amended, and to all applicable USDA State and Local Regulations.

Nutrition Facts

About 33 servings per container

Serving size 1 tbsp (15ml)

Amount per serving

Calories 10

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Total Sugar 2g

Includes 0g Added Sugars 0%

Protein 0g

Vit. D 0mcg 0% Calcium 0mg 0%

Iron 0mg 0% Potas. 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.

Ingredients: Wine Vinegar, Concentrated Grape Must, Caramel Color. Acidity 6%.

Gluten Free: YES

Packaging:

Unit GTIN: 00070796900051

Unit: 12/16.9 fl oz (2.75" x 2.25" x 9.00")

Case GTIN: 30070796900052

Case: 23.4 lb (9.00" x 9.75" x 9.00")

Pallet: 20x5 TixHi Weight: 2390.0 lb

Shelf Life: 60 months

Packed In: Italy

Storage: Store in a dry place away from light and heat. Close tightly after each use.



Allergens:
CONTAINS: SULFITES.