



Cento Italian Balsamic Glaze

6/13.8 fl oz (UPC 70796-90115)

Item Description: Cento Italian Balsamic Glaze is a sweet, tart glaze made from Balsamic Vinegar of Modena (Aceto Balsamico Di Modena IGP). This glaze pairs well with everything from meats and roasted vegetables to cheese plates and fruits. The concentrated flavor of our Italian glaze adds a depth of flavor and sophistication to any dish, while the precision spout ensures you get the perfect amount every time.

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 17 servings per container

Serving size 2 tbsp (25mL)

Amount per serving

Calories 60

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 15g 5%

Dietary Fiber 0g 0%

Total Sugar 11g

Includes 3g Added Sugars 6%

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: Concentrated Grape Must, Balsamic Vinegar of Modena IGP (Wine Vinegar, Concentrated Grape Must, Caramel Color), Thickening Agent (Modified Corn Starch), Caramel Color.

Gluten Free: YES

Packaging:

Unit GTIN: 00070796901157

Unit: 6/13.8 fl oz (2.50" x 2.50" x 8.00")

Case GTIN: 30070796901158

Case: 7.4 lb (7.50" x 8.50" x 5.50")

Pallet: 42x6 TixHi Weight: 1914.8 lb

Shelf Life: 24 months

Packed In: Italy

Storage: Shake well before use. Store in a cool, dry place. Do not refrigerate.



Allergens:

No allergens listed.