

## AM111: Balsamic Vinegar 6x250ml

Uncontrolled if printed

		Version:	4C / 22.01.2024
		Label Code:	AM111-03-21
<b>General Information</b>			
Product Description:	Organic Balsamic vinegar of Modena obtained from wine vinegars and grape musts		
Unit Size:	250ml		
Country of Origin:	Italy		

**Organic Status**

Organic:	Yes
Cert. at Source:	QC&I
Cert. at Point of Sale:	Soil Association (UK), SKAL (EU/ non-EU)

**Ingredients**

Wine vinegar\*, concentrated grape must\*. \*organic

**Allergen Information**

Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Absent
Eggs*:	Absent
Fish*:	Absent
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Absent
* and products thereof +(>10mg/kg or 10mg/l)	

**Nutritional Information**

Typical figures in g/100ml	
Energy kJ	539 kJ
Energy kCal	127 kcal
Carbohydrate	27 g
of which sugars	27 g
Salt	0.05 g

Nutritional values for the product as sold

## Production Process

Production Process:	Mix ingredients > Age in wooden barrel > Bottle
Pasteurisation Process:	N/A
Processing Aids:	N/A

## Dietary Selling Points

Gluten Free:	No
Raw Food:	Yes
Kosher:	No
Free of Added Alcohol:	No
Yeast Free:	No, naturally occurring
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

## Additional Information




6% acidity. Contains no alcohol. Contains no preservatives so harmless vinegar solids may develop over time.

## Storage & Shelf Life

Min. Shelf life from Production:	36	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in cool, dark place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Use until best before date.	
Notes and Cautions:	6% acidity. Contains no alcohol. Contains no preservatives so harmless vinegar solids may develop over time. Alcohol in ingredient is converted into vinegar. No alcohol in the end product. Contains no preservatives so harmless vinegar solids may develop over the time.	
Usage Instructions:	Salads, vegetables, sauces, dressings and marinades. For a wonderful Mediterranean salad dressing mix with Clearspring Traditional Sea Salt and Italian Extra Virgin Olive Oil.	
Traceability Coding:		
Use By Date Location:		

## Packaging Information

Trade Case Content:	6
Unit Size (g or ml):	250ml
Unit Description:	Dark glass bottle with screwtop lid & black sleeve
Trade Case description:	Cardboard box
Shelf Ready Packaging:	No
Trade Case Configuration (Front x Side):	02 x 03

 Unit		 Case		 Pallet	
Barcode:	5021554988199	Barcode:	05021554988205	Block (1000mmx1200mm) Layers/pallet 4 Cases/layer 75	
Net Weight (g):	250	Net weight (g):	1500		
Gross Weight (g):	476	Gross weight (g):	2921		
Drained Weight (g):					
Depth (mm):	45	Depth (mm):	105	EURO (800mmx1200mm) Layers/pallet 5 Cases/layer 54	
Width (mm):	45	Width (mm):	150		
Height (mm):	220	Height (mm):	225		
Paper (g):	1	Paper (g):	65		
Glass (g):	220	Glass (g):	0		
Aluminium (g):	3	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	2	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	Pourer: HDPE	Type of Other:			

Languages on Label:		English Norwegian Danish Swedish Finnish	Sizes Available:		AM101 6 X 500ml
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## Marketing Information

Suggestions for use:		Salads, vegetables, sauces, dressings and marinades. For a wonderful Mediterranean salad dressing mix with Clearspring Traditional Sea Salt and Italian Extra Virgin Olive Oil.
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## Pack Shot Image:

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