



MARKETING

A savory spin on an aged balsamic vinegar, blackened local garlic bulbs are fermented and reduced to a syrupy vinegar that's infused with roasted foraged persimmons, local bitter lemons, and roasted kombu to build additional layers of flavor.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
LF0005		00608870315028		12/4 OZ		
Brand		Brand Owner		GPC Description		
José Andrés		Avant Cuisine LLC		Vinegars		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.25 LBR	6 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
5 INH	7 INH	9.5 INH	0.19 FTQ	37x03	475 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Refrigerate after opening---UNIT UPC: 608870315028---

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

8 Servings per container

Serving Size

15 ml

Amount Per Serving

Calories

45

% Daily Value*

Total Fat 0 g

0%

Saturated Fat 0 g

0%

Trans Fat 0 g

Cholesterol 0 mg

0%

Sodium 75 mg

3%

Total Carbohydrates 12 g

4%

Dietary Fiber 0 g

0%

Total Sugars 11 g

Includes 0 g Added Sugars

0%

Protein 0 g

Vitamin D 0 mcg

0%

Calcium 0 mg

0%

Iron 0 mg

0%

Potassium 0 mg

0%

* The % Daily Values (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

Black Garlic, Kombu, Bitter lemon, Persimmon, Honey, Water, Salt, Vegetable Glycerin

Last Saved: 07 July 2026 | Printed: 26 August 2026

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PREPARATION & COOKING SUGGESTIONS



Open and enjoy

SERVING SUGGESTIONS



Use just like an aged balsamic vinegar, but better! Pairs especially well with: Red meat, poultry, game, and tofu, Soft cheeses, Bread and olive oil, Green onions and spring greens, Fresh tomatoes, Roasted squash, Macerated strawberries, and more. Mix one tablespoon with 2 tablespoons extra virgin olive oil and salt for quick vinaigrette, or just drizzle over anything!

MORE INFORMATION

