

- Roland Premium Modena Balsamic Vngr

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.



MARKETING

Balsamic Vinegar was born in Italy nearly ten centuries ago. This sweet and tart vinegar is made from cooked grape must, which lends the vinegar a beautiful dark color.

Nutrition Facts

666 Servings per container

Serving Size (15 g)

Amount Per Serving
Calories 20

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 5 g 2%

Dietary Fiber 0 g 0%

Total Sugars 4 g

Includes 1 g Added Sugars 2%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.2 mg 0%

Potassium 20 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
70600	128521	10041224706009	2/5 liter			
Brand	Brand Owner		GPC Description			
Roland	American Roland Food Corp.		Vinegars			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
26 LBR	24.69 LBR	No	Italy	No	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.25 INH	7.5 INH	10.5 INH	0.56 FTQ	20x5	1080 Days	40 FAH / 75 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	TRUE	N/A			

HANDLING SUGGESTIONS

Product is shelf stable.

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

INGREDIENTS

WINE VINEGAR, COOKED GRAPE MUST, CONCENTRATED GRAPE MUST, CARMEL COLOR. CONTAINS SULFITES.

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PREPARATION & 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.

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.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	20
Protein	0 g
Total Carbohydrates	5 g
Sugars	4 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	0 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	1 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	0 mg
Iron	0.2 mg
Potassium	20 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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VEGETARIAN	YES
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VEGAN	YES
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MORE IMAGES

