

519590 - Balsamic Vinegar of Modena



Balsamic vinegar of Modena is a dark, concentrated, intensely flavored vinegar originating in Modena, Italy. It is made from fermented grape must with the addition of aged vinegar and wine vinegar and aged in wood. Known for its thick syrup-like consistency and complex flavor, it adds depth to dishes with its balanced sweet and sour.



MARKETING

Balsamic vinegar of Modena is brown in color. Intensely flavored vinegar originating in Modena, Italy. They call it Balsamic Vinegar of Modena. Look for a bottle that says it's been aged for at least four years in wood barrels.

Nutrition Facts

About 17 Servings per container

Serving Size 1.0 TB

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 0 mg 0%

Total Carbohydrates 11 g 4%

Dietary Fiber 0 g 0%

Total Sugars 11 g

Includes 8 g Added Sugars 16%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 10 mg 0%

Iron 0 mg 0%

Potassium 10 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		GTIN		Pack Description		
A051959		10027484320018		6/8.5 OZ		
Brand		Brand Owner		GPC Description		
Toschi		Gellert Global Group		Vinegars		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.05 LBR	3.2 LBR	No	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.07 INH	5.31 INH	6.1 INH	0.15 FTQ	39x06	1517 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

Store in a cool dry place---UNIT UPC: 027484320011---

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

Cooked Grape Must; Wine VinegarContains: Sulfites.

Toschi

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PREPARATION & COOKING SUGGESTIONS

Ready to use

SERVING SUGGESTIONS

You should use about a teaspoon of this Vinegar. · It can be served "by spoon", or you can use it more traditionally on Parmigiano Reggiano's casseroles, on risotto or on the famous scallops, on a fresh salad

MORE INFORMATION