



MARKETING

Our Oyster vinegar is the result of the combination of the traditional "Orléans method" and the sweetness of fresh Brittany shallots. It is generous and powerful on the palate.

Nutrition Facts

17 Servings per container

Serving Size 1 TBSP

Amount Per Serving

Calories 0

% 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	0.7%
Dietary Fiber 0 g	0%
Total Sugars 0.5 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
065025RON1		31653565250450		6/250 ML		
Brand		Brand Owner		GPC Description		
Martin Pouret		Martin Pouret		Vinegars		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.812 LBR	3.307 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.29 INH	4.33 INH	9.05 INH	0.14 FTQ	44x06	649 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

Cold and dry place---UNIT UPC: 3165356502541---

ALLERGENS

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

- Milk - N
- Eggs - MC
- Soybean - N
- Wheat - N
- Sesame - MC
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Old-style Orléans Vinegar made with French red wine, fresh shallots from Brittany, natural flavour. Contains sulphites.

Martin Pouret

1005431 - Oyster Vinegar

Orleans Oyster Vinegar 25cl



PREPARATION & COOKING SUGGESTIONS

Food seasoning

SERVING SUGGESTIONS

Food seasoning

MORE INFORMATION