

Consul balsamic vinegar is a mellow sweet and sour vinegar with a heady fragrance and the traditional balsamic taste. This is a standard balsamic at a very competitive price from Modena, Italy .



MARKETING



Nutrition Facts

666 Servings per container

Serving Size **1 Tablespoon**

Amount Per Serving **Calories 10**

% Daily Value*

Total Fat 2 g **1%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 0 mg **0%**

Total Carbohydrates 2 g **1%**

Dietary Fiber 0 g **0%**

Total Sugars 2 g

Includes 0 g Added Sugars **0%**

Protein 0 g

Vitamin D 0 mcg **0%**

Calcium 2.7 mg **0%**

Iron 0.1 mg **0%**

Potassium 22 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
70597	790118	10041224705972	2/5 ltr

Brand	Brand Owner	GPC Description
Consul	American Roland Food Corp.	Vinegars

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
25 LBR	20 LBR	No	Italy	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12 INH	7.5 INH	11 INH	0.573 FTQ	18x4	1080 Days	40 FAH / 75 FAH

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - NI

SERVING SUGGESTIONS



Consul balsamic vinegar is used in garlic, anchovy, and Dijon salad dressings. Use as a marinades for meat and poultry; as a liquid for poaching chicken breasts. Make an arugula and roasted red pepper salad with balsamic dressing.

INGREDIENTS



Wine Vinegar, Concentrated Grape Must, Caramel Color. Contains: Sulfites.

HANDLING SUGGESTIONS



Product is shelf stable.

PREPARATION & COOKING SUGGESTIONS



Consul balsamic vinegar is deep in color with a light consistency and a complex, full sweet-sour taste. It should be used sparingly because of its distinct character in vinaigrettes and marinades for meat and poultry. Sprinkle over warm and cold

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	10
Protein	0 g
Total Carbohydrates	2 g
Sugars	2 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	2.7 mg
Iron	0.1 mg
Potassium	22 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

