ACETAIA MALPIGHI
MODENA - ITALY

TECHNICAL SHEET

PRODUCT: ABTRE ARAGOSTA DOP

DESCRIPTION:	Aceto Balsamico Tradizionale di Reggio Emilia, a valuable product obtained from cooked must of grapes grown in the land of the Reggio Emilia province. It has got a delicate scent and pronounced acidity
PRODUCT CODE:	243
INGREDIENTS:	100% cooked grape must. Contains sulphites
CHARACTERISTICS:	Acidity: 5% - 6% Density: 1,30 **100% NATURAL**: no caramel, preservatives, colorants or additives.
SUGGESTIONS USE:	raw for pinzimoni and marinades, at the end of cooking to flavor all types of meat or in the preparation of funds for cooking game, fish and poultry.



TECHNICAL AND LOGISTICS INFORMATION			
SHELF LIFE:	10 years		
EAN13:	8032793912439		
SIZE:	glass bottle of 100ml		
DIMENSIONS AND WEIGHT:	**BOTTLE:**	cm 4,5x4,5x16h	0,716 kgs
	CARTON:	39x36x30h	7,16 kgs
STORAGE CONDITIONS:	after opening, to keep to room temperature and to protect from direct sunlight.		

NUTRITION FACTS		
Based on 100 ml		
Energy	kcal / kJ	299 kcal / 1263 kJ
Fat	g	0
- of which saturates	g	0
Carbohydrates	g	69,8
- of which sugars	g	69,7
Protein	g	1,1
Salt	g	0,07