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| **PRODUCT NAME** | GLAZE WITH BALSAMIC VINEGAR OF MODENA AND TRUFFLE FLAVOR 150 ml |
| **PRODUCT DESCRIPTION** | GLAZE WITH BALSAMIC VINEGAR OF MODENA AND TRUFFLE FLAVOR |
| **ITEM CODE:** OD10GA001 | **EAN CODE:** 8010939614577 | **CUSTOM CODE:** 21039090 |
| **PRODUCT DESCRIPTION, USE TIPS AND STORAGE** | Condiment made of cream with Balsamic Vinegar od Modena and truffle flavour.Keep in a cool dry place, away from sunlight / heat sources. After opening it is recommended to keep the product in the fridge.Drizzle over meat and tartare, carpaccio and filets, pasta, eggs, vegetables and potatoes. Use as a finishing condiment. |
| **SHELF LIFE** | 36 MONTHS | **Guaranteed SHELF LIFE at delivery** | 20 MONTHS |
| **INGREDIENTS** | Concentrated wine must, Balsamic Vinegar of Modena 40% (wine vinegar, cooked wine most, colour: E150d), thickener: modified corn starch - xanthan gum, natural flavor. |
| **ALLERGENS** | The product does not contain allergens. |
| **GMO** | The product does not contain GMO |
| PRODUCT CHARACTERISTICS |
| **PHYSICOCHEMICAL****CHARACTERISTICS** | pH | < 3.50 |
| SO2 | < 10 ppm |
| **ORGANOLEPTIC** **CHARACTERISTICS** | Aspect | Creamy  |
| Colour | Brillant intense black |
| Consistency | Fluid and spreadable |
| Smell and taste | Typical of balsamic vinegar and truffle |
| **NUTRITIONAL** **VALUES** **(for 100 ml of product)** | Energy | 748 kJ / 176 kcal |
| Fat | 0 |
| of which saturated | 0 |
| Carbohydrates | 42 |
| of which sugars  | 39 |
| Proteins | 0,2 |
| Salt | 0,10 |
| PACKAGING AND PALLET SPECIFICATIONS |
| **FIRST PACKAGING** | Glass bottle + cork  |
| Height / Diameter | 16 cm / 4 cm |
| **SECOND PACKAGING** | Type  | Double layer carton + carton hive |
| Units / Case | 12 |
| Weight  | 2,528 kg |
| Height / Depht / Width | 17 x 13 x 17 cm |
| **PALLET SPECIFICATIONS**  | Pallet type | 80 x 120 |
| Cases / Layer | 38 |
| Layers / Pallet | 5 |
| Cases / Pallet  | 190 |
| Pallet weight | 480,32 kg |
| Pallet height | 105 cm |

###

**FLOW CHART**

Raw material supply

Ingredients mixing

Storage in tank

Product transfer

into the filling machine

Bottle filling

Transit through metal detector

Labelling