

	<b>PRODUCT DESCRIPTION</b>	Drafted by: GJ
		Date:
		Approved by: G.E.
		Date:
		Reviewed by: GJ

**Product Name:**

Red Balsamic Vinegar (6%)

**Product Description:**

Red Balsamic Vinegar is produced using first quality wines and grape musts produced in Italy. It is obtained by alcoholic and acetic fermentation of a blend of white grape must and white wine vinegar. The must is concentrated at low temperature in order to prevent product from caramelization. Sometimes a solid sediment may appear in the containers, this is a spontaneous and natural process. The solid is called "mother".

**Ingredients:**

Wine Vinegar, Grape must, Caramel Low-4 MEI, and Sulphur Dioxide as an antioxidant

**Natural Statement:**

This product and its components have not been irradiated. This product is produced from non-GMO sources.

**Food Safety Characteristics:**

As the natural acidity rate is approx. 6%, the product preservation is up to three years from date of production. See MSDS for other cautions

**Consumer Intended Uses:**

Dressings, marinades, and sauces

**Packaging:**

Various bulk sizes and containers: Plastic drums (55, 58 gallon) disposable cardboard totes

(275 gallon), returnable plastic totes (275 gallon), tank wagons

Retail (glass bottles)

**Labeling :**

6% acidity as acetic acid, do not refrigerate or heat

**Shipping/Storage Conditions:**

Keep at room temperature. Do not refrigerate. Max. Temp 90°F. Min. Temp. 32°F. Depending on vinegar type and storage conditions, some color changes, sedimentation and mother of vinegar may appear.

**Shelf Life:**

36 months in a cool and dry environment, away from sunlight. Shelf life is indicated for best appearance only



# NUTRITION INFORMATION

**PRODUCT:** Red Balsamic Vinegar 6%

## Nutrition Facts

**Serving Size 100g**

**Amount Per Serving**

**Calories 88**

**% Daily Value\***

<b>Total Fat</b>	0g	
	Saturated Fat	
	Trans Fat	0g
<b>Cholesterol</b>	0mg	<b>0%</b>
<b>Sodium</b>	0mg	<b>0%</b>
<b>Total Carbohydrate</b>	15g	<b>7%</b>
	Dietary Fiber	0g <b>0%</b>
	Total Sugars	15g <b>7%</b>
	Includes 0g added sugars <b>0%</b>	
<b>Protein</b>	0g	<b>0%</b>
<b>Vitamin D</b>	0 mcg	<b>0%</b>
<b>Calcium</b>	0mg	<b>0%</b>
<b>Iron</b>	0mg	<b>0%</b>
<b>Potassium</b>	0mg	<b>0%</b>

\*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.



# NUTRITION INFORMATION

**PRODUCT:** Red Balsamic Vinegar 6%

## Nutrition Facts

### Serving Size

1Tbsp (15g, 14mL)

### Amount Per Serving

**Calories** **10**

**% Daily Value\***

<b>Total Fat</b>	0g	
	Saturated Fat 0g	
	Trans Fat 0g	
<b>Cholesterol</b>	0mg	<b>0%</b>
<b>Sodium</b>	0mg	<b>0%</b>
<b>Total Carbohydrate</b>	2g	<b>1%</b>
	Dietary Fiber 0g	<b>0%</b>
	Total Sugars 2g	<b>1%</b>
	Includes 0g added sugars	<b>0%</b>
<b>Protein</b>	0g	<b>0%</b>
<b>Vitamin D</b>	0 mcg	<b>0%</b>
<b>Calcium</b>	0mg	<b>0%</b>
<b>Iron</b>	0mg	<b>0%</b>
<b>Potassium</b>	0mg	<b>0%</b>

\*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.



**ALLERGEN/  
GMO INFORMATION**

Drafted by: G.J.  
Date:  
Approved by: M.R.  
Date:  
Reviewed by: GJ

**PRODUCT: Red Balsamic Vinegar (6%)**

Has this product or any of its components been treated with irradiation?     N    

does this product contain any of the following allergens and sensitizing agent:     N    

Peanut & Peanut products (including peanut oil)     N    

Soybean & soy products (including soy lecithin, excluding soy oil)     N    

Seeds (poppy, sesame, sunflower & psyllium)     N    

Sulfites     Y                          If yes, what is the residual leve >10ppm

Tree nuts     N    

Monosodium Glutamate     N    

Fish     N    

Wheat and related grains     N    

Crustaceans     N    

Egg and egg products     N    

Mollusks     N    

Cottonseed products     N    

Legumes     N    

Dairy     N