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| PRODUCT | Pearls with Balsamic Vinegar of Modena |
| CERTIFICATION | PRODUCT OF ITALY |
| NET WEIGHT | 50 gr / 1.75 OZ |
| INGREDIENTS | <u>Balsamic Vinegar of Modena 86% (wine vinegar, cooked grape must), water, thickener: sodium alginate. Contains sulphites.</u> <u>*Ingredients in bold represent allergens.</u> |
| ORIGIN OF INGREDIENTS | UE and extra-UE |
| SHELF LIFE | Best before 24 months from the production date. 7 days once opened, keeping it refrigerated. |
| METHOD AND TEMPERATURE OF PRESERVATION | Keep in a cool dry place, out from direct sunlight. Try to avoid the sudden changes of temperature. Do not freeze. Once opened, keep it refrigerated between 2°C and 12°C, for no more than 7 days. |
| NUTRITION FACTS | Servings: 3 Serv.size: 1 Tsp (15g) , Amount per serving: Calories 16, Total Fat 0g (0% DV), Sat. Fat 0g (0% DV), <i>Trans</i> Fat 0g, Cholest. 0mg (0% DV), Sodium 0mg (0% DV), Total Carb. 4g (1% DV), Fiber 0g (0% DV), Total Sugars 3g (Incl. 0g Added Sugars, 0% DV), Protein 0g (0% DV), Vit. D (0% DV), Calcium (0% DV), Iron (0% DV), Potas. (0% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet. These nutritional values are in accordance with the current FDA-US Regulation. |
| GLUTEN-FREE STATEMENT | The product here in object is gluten - free according to the Regulation (CE) N. 41/2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten. The raw material is by nature free from prolamins responsible for hypersensitivity against gluten. / Any cross contamination with cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof is prohibited in the production process. |
| RECYCLING DECLARATION | Jar (GL 70): glass. Cap (C/ALU 90): aluminium. Band (PAP 21): paper Check your recycling collection system. |