



## WHITE BALSAMIC CONDIMENT

White Balsamic Condiment begins with a white grape “must”, however unlike traditional dark balsamic vinegar, it’s cooked at a higher pressure and lower temperature, resulting in a lighter color and milder, slightly less sweet flavor. Use when you want to keep your sauces, dressings and marinades lighter in color and flavor.



PRODUCT  
OF ITALY





## WHITE BALSAMIC CONDIMENT

### Nutrition Facts

About 333 servings per container  
Serving size 1 Tbl (15ml)

Amount per serving  
**Calories 15**

|                              | % Daily Value* |
|------------------------------|----------------|
| <b>Total Fat</b> 0g          | 0%             |
| Saturated Fat 0g             | 0%             |
| Trans Fat 0g                 |                |
| <b>Cholesterol</b> 0mg       | 0%             |
| <b>Sodium</b> 0mg            | 0%             |
| <b>Total Carbohydrate</b> 3g | 1%             |
| Dietary Fiber 0g             | 0%             |
| Total Sugars 3g              |                |
| Includes 0g Added Sugars     | 0%             |
| <b>Protein</b> 0g            |                |
| Vitamin D 0mcg               | 0%             |
| Calcium 0mg                  | 0%             |
| Iron 0mg                     | 0%             |
| Potassium 0mg                | 0%             |

\*The % Daily Value 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.



## INGREDIENTS

White Wine Vinegar, Concentrated Grape Must, Balsamic Vinegar of Modena (3%).  
CONTAINS: SULFITES

## STORAGE INSTRUCTIONS

Store in a cool, dry place, away from direct exposure to heat and/or sunlight.

## SPECS

|              |                          |
|--------------|--------------------------|
| Product Name | White Balsamic Condiment |
| Item Number  | 02690                    |
| UPC Number   | 818646026908             |
| Case Pack    | 2 / 5 Liter Jugs         |
| Case Net Wt  | 26 lbs.                  |
| TI x HI      | 20 x 4                   |
| Shelf Life   | 2 Years                  |