

CONSUMERS VINEGAR AND SPICE CO., INC.

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VINEGARS
BURMA BRAND SPICES
INGREDIENTS

DEHYDRATED ONION
DEHYDRATED GARLIC
DEHYDRATED VEGETABLES

BALSAMIC VINEGAR

DESCRIPTION

Balsamic Vinegar is derived from the juice of grapes. Some of the juice undergoes an alcoholic and subsequent acetous fermentation and some of the juice is concentrated.

PHYSICAL PROPERTIES

Its color is a deep, satiny brown with a velvety texture. Its flavor is an exotic sweet-sour note which is in balance with its aroma. Total Acidity (as acetic acid): 6.0 to 6.12% (w/v). Specific gravity (20 degrees, pycnometer): 1.102+/- 0.005. pH: 3.0 +/- 0.5. Brix: (refractometer): 18 brix minimum. sulfites (as sulphur dioxide): less than 30 ppm. No sulfites are added by manufacturer. Sulfites are found in grapes naturally.

STORAGE AND SHELF LIFE

The product when stored in unopened containers at ambient temperature and normal R.H. shall retain the specified qualities for 1 year. It should be noted that balsamic vinegar is rich in natural extracts and it is common for sedimentation to occur within the storage period as a result of physiochemical changes that take place naturally and unavoidably. The product is not Kosher.

NUTRITIONAL INFORMATION

ENERGY (Cal/kJ)	PROTEIN (grams)	FAT (grams)	CARBOHYDRATES (grams)
9.46/39.5	0	0	2.36

ALLERGEN INFORMATION

WHEAT GERM	OTHER GRAINS	SOYA	EGGS	DAIRY	PEANUTS	TREE NUTS	FISH	SEEDS	SULFITES	OTHER
NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	

INGREDIENT DECLARATION

Balsamic Vinegar, sulphur dioxide. (Produced from grapes containing sulphur dioxide). Contains 6% acetic acid by volume.

ISSUED: 6/98

This data is subject to variations due to raw materials and manufacturing. We disclaim all liability with the use of the information or product.