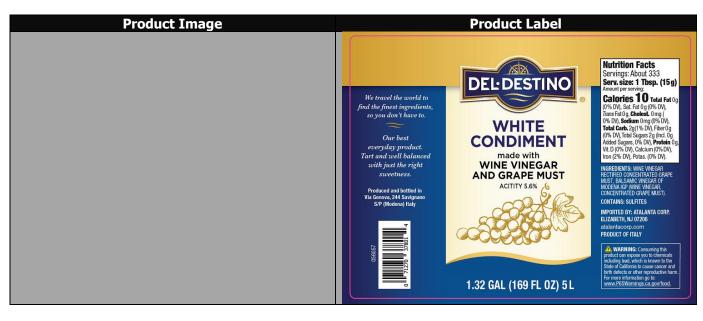


Product Specification Sheet Grocery

Product Name:			"Del Destino" Balsamic White Vinegar - 2/5 Ltr			
Item Nu Pack Siz		056057 2 / 5 Ltr		ntry of Origin: If Life Unopened/	<u>Italy</u> Opened:	3 years/ 6 months
Unit Net	Weight:	1.32 Gal (169 fl oz) 5 L	Unit Drain Wei	ght:	N/A
UPC :	0 71270	37801 4	Case/Cod	e and Format :	The pro followin indicate three in	: L12333 oduction batch is indicated with 5 digits g an internal code. The first two digits the year of manufacture and the last dicate the sequence number of the day in r incurred.
GTIN :	10 0 712	70 37801 1	Can/Code	and Format :	first two and the	e: L12333 (November 28, 2012). The o digits indicate the year of manufacture last three indicate the sequence number ay in the year incurred.



	Product Properties
Product Description:	White Condiment with Balsamic Vinegar of Modena with "Aceto Balsamico di Modena IGP"
Ingredient Statement:	Wine vinegar, Rectified Concentrated Grape Must, Balsamic Vinegar of Modena IGP (Wine Vinegar, Concentrated Grape Must)
	Contains: SULFITES

 Kosher (Y/N; type)
 N

 GMO Free (Y/N)
 Y

 BPA NI (Y/N); Lid, Can, Jar,
 Y

 Environmental
 Y (No BPA)

 Organic (Y/N; type)
 N

 Pieces Count (per package)
 2

 Easy Open (Y/N; type)
 N

 Piece Fragments (Range ; %)
 N/A

Physical Properties:

Color	Light yellow
Aroma & Flavor	Pleasantly characteristic
Texture	Thin Liquid
Appearance	Fluid; Clear and bright
Size & Shape Range (mm)	Ν/Α
Vacuum	N/A

Chemical Properties:

	Minimum	Maximum	Target
pH (range)	2.8	3.2	3.0
Titrable Acidity (range)	5.60%	5.80%	5.70%
°Brix (range)	17	21	19
Salt Percentage – Volhard Method (range)	N/A	N/A	N/A
Sulfur Dioxide (range)	30 ppm	70 ppm	50 ppm
% Moisture (range)	N/A	N/A	N/A
Free Fatty Acid Value	0	0	0
Peroxide Value	N/A	N/A	N/A

Microbiological Properties:

Total Plate Count	< 1,000 cfu/g		
Yeast and Molds	< 10 cfu/g		
Coliforms	Absent		
Staphylococcus, coagulase positive	Absent		
E.Coli	Absent		
Listeria	Absent		
Salmonella	Absent		

Nutritionals (*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label)	1 Tbsp (15g) About 333		Serving Size:	<i>100g</i> 50	
Servings Per Container:			Servings Per Container:		
	Per Serving	DV%		Per Serving	DV%
Calories:	10		Calories:	80	
Total Fat (g)	0	0%	Total Fat (g)	0	0%
*Changed from 65-78g :			*Changed from 65-78g :		
Saturated Fat (g):	0	0%	Saturated Fat (g):	0	0%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%	Cholesterol (mg):	0	0%
Sodium (mg)	0	0%	Sodium (mg)	0	0%
*Changed from 2,400–2,300mg			*Changed from 2,400–2,300mg		
Total Carbohydrate (g)	2	1%	Total Carbohydrate (g)	12	4%
*Changed from 300-275g			*Changed from 300-275g		
Dietary Fiber (g)	0	0%	Dietary Fiber (g)	0	0%
*Changed from 25-28g			*Changed from 25-28g		
Total Sugars (g):	2		Total Sugars (g):	12	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	0		Protein (g):	0	
Vitamin D (mcg)	0	0%	Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg			*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	0	0%	Calcium (mg)	0	0%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg		
Iron (mg):	0.3	2%	Iron (mg):	2	11%
Potassium (mg)	0	0%	Potassium (mg)	0	0%
*Changed from 3,500-4,700mg			*Changed from 3,500-4,700mg		

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

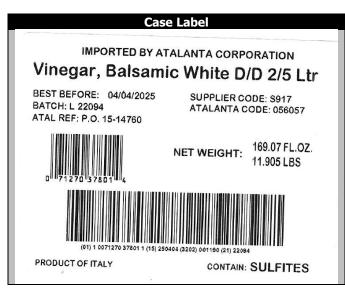
Packaging **Individual Unit** 12.6" x 5.9" x 5.9" **Dimensions (in): Case Gross Weight:** 23 Lbs Store unopened bottles in a cool and dry place out of direct **Case Dimensions (in):** 13" x 6.5" x 13.75" Storage Practice: sunlight. Case Cube (ft^): 40 -80 °F 0.6724 Storage Temperature: **Block & Tier:** 19 x 4 **Shipping Temperature:** 40 -80 °F **Cases Per Pallet:** 76

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. **Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	No
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	Yes	Yes
Wheat (Gluten)	No	No	Yes
Sulphites	Yes	Yes	Yes
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

PROP 65 WARNING: Consuming this product can expose you to chemicals including LEAD, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov/food



Supplier No.	S917
Manufacturer No.	F917