



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Del Destino" Balsamic White Vinegar - 2/5 Ltr

| | | | |
|-------------------------|---------------------------------|---------------------------|--------------|
| Item Number: | 056057 | Country of Origin: | Italy |
| Pack Size: | 2 / 5 Ltr | | |
| Unit Net Weight: | 1.32 Gal (169 fl oz) 5 L | Unit Drain Weight: | N/A |

UPC : 0 71270 37801 4

Case/Code and Format :

Lot No: L24333

The production batch is indicated with 5 digits following an internal code. The first two digits indicate the year of manufacture and the last three indicate the sequence number of the day in the year incurred.

GTIN : 10 0 71270 37801 1

Can/Code and Format :

Sample: L24333 (November 28, 2024). The first two digits indicate the year of manufacture and the last three indicate the sequence number of the day in the year incurred.

| Product Image | Product Label |
|---------------|---------------|
| | |

Product Properties

Product Description: White Condiment with Balsamic Vinegar of Modena with "Aceto Balsamico di Modena IGP"

Wine Vinegar (78.5%), Rectified Concentrated Grape Must (20%), Balsamic Vinegar of Modena IGP (Wine Vinegar, Concentrated Grape Must) (1.5%)

Ingredient Statement:

Contains: SULFITES

| | |
|---|------------|
| Kosher (Y/N; type) | N |
| GMO Free (Y/N) | Y |
| BPA NI (Y/N); Lid, Can, Jar, 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) | N/A |
| Vacuum | N/A |

Chemical Properties:

| | Minimum | Maximum | Target |
|---|---------|---------|--------|
| pH (range) | 2.8 | 3.2 | 3.0 |
| Titration 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)**Serving Size:****100g****Servings Per Container:****About 333****Servings Per Container:****50**

| | Per Serving | DV% |
|---|-------------|-----|
| Calories: | 10 | |
| Total Fat (g) | 0 | 0% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 0 | 0% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 0 | 0% |
| Sodium (mg) | 0 | 0% |
| <i>*Changed from 2,400-2,300mg:</i> | | |
| Total Carbohydrate (g) | 2 | 1% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | 0 | 0% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 2 | |
| Added Sugars | 0 | 0% |
| Protein (g): | 0 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 0 | 0% |
| <i>*Changed from 1,000-1,300mg:</i> | | |
| Iron (mg): | 0.3 | 2% |
| Potassium (mg) | 0 | 0% |
| <i>*Changed from 3,500-4,700mg:</i> | | |

| | Per Serving | DV% |
|---|-------------|-----|
| Calories: | 80 | |
| Total Fat (g) | 0 | 0% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 0 | 0% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 0 | 0% |
| Sodium (mg) | 0 | 0% |
| <i>*Changed from 2,400-2,300mg:</i> | | |
| Total Carbohydrate (g) | 12 | 4% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | 0 | 0% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 12 | |
| Added Sugars | 0 | 0% |
| Protein (g): | 0 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 0 | 0% |
| <i>*Changed from 1,000-1,300mg:</i> | | |
| Iron (mg): | 2 | 11% |
| Potassium (mg) | 0 | 0% |
| <i>*Changed from 3,500-4,700mg:</i> | | |

*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 Dimensions: | H: 320 mm; bottle section: 149 x 149 mm | Case Gross Weight: | 23 Lbs |
| | | | Store unopened bottles in a cool and dry place out of direct sunlight. |
| Case Dimensions (in): | 13" x 6.5" x 13.75" | Storage Practice: | |
| Case Cube (ft^): | 0.6724 | Storage Temperature: | 40 -80 °F |
| 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.

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

Case Label

| | |
|---|---|
| IMPORTED BY ATALANTA CORPORATION | |
| Vinegar, Balsamic White D/D 2/5 Ltr | |
| BEST BEFORE: 04/04/2025 | SUPPLIER CODE: S917 |
| BATCH: L 22094 | ATALANTA CODE: 056057 |
| ATAL REF: P.O. 15-14760 | |
|  | NET WEIGHT: 169.07 FL.OZ. 11.905 LBS |
|  | |
| (01) 1 0071270 37801 1 (15) 250404 (3202) 001190 (21) 22094 | |
| PRODUCT OF ITALY | CONTAIN: SULFITES |

| | |
|--------------|---------------|
| Supplier No. | S30006/S30283 |
|--------------|---------------|