- **Classic** - The flavor profile of a balsamic vinegar is defined by its must content. The more must, the sweeter the taste. Modenaceti Organic sets the highest standards for a Balsamic Vinegar of Modena for salads. It is matured balsamic vinegar with a slightly tart-taste profile that enhances all types of salads. **Available in Classic, USDA Organic and Red Label**.
- **Gold** – sweet and sour, balanced, pleasing and rich flavor that is ideal for marinating meats such as chicken and beef
- **Platinum** – has a sweet bouquet that is enhanced by a proprietary blend of aged balsamic vinegar, making it perfect for enriching the flavor of seafood

					CASE					PALLET			UNIT		
ITEM NO	DESCRIPTION	CS PK	Net Weight / Unit (oz.)		Gross Cs Weight	L (inch)	W (inch)	H (inch)	Cubic Ft.	TI	HI	CS / pallet	L (inch)	W (inch)	H (inch)
	MODENACETI - Vinegars														
70126	BALSAMIC VINEGAR OF MODENA ORGANIC	6	16.9 oz	7 34492 - 70126 7	12	10.5	8.0	10.8	0.52	39	5	195	2.6	2.6	10.9
70129	BALSAMIC VINEGAR CLASSIC	12	8.45 oz	7 34492 - 70129 8	13	8.3	7.7	10.2	0.38	29	6	174	2.0	2.0	8.6
70130/6PK	BALSAMIC VINEGAR CLASSIC	6	16.9 oz	7 34492 - 70130 4	12	10.5	8.0	10.8	0.52	39	5	195	2.6	2.6	10.9
71000	RED LABEL BALSAMIC VINEGAR	6	16.9 oz	7 34492 - 71000 9	12	10.5	8.0	10.8	0.52	39	5	195	2.6	2.6	10.9
70132	BALSAMIC VINEGAR GOLD	6	8.45 oz	7 34492 - 70132 8	7	6.5	4.5	10.2	0.17	63	6	378	2.0	2.0	8.6
70133	BALSAMIC VINEGAR PLATINUM	6	8.45 oz	7 34492 - 70133 5	7	6.5	4.5	10.2	0.17	63	6	378	2.0	2.0	8.6
70136	CHIANTI WINE VINEGAR	6	8.45 oz	7 34492 - 70136 6	7	6.5	4.5	10.2	0.17	63	6	378	2.0	2.0	8.6
70137	WHITE BALSAMIC	6	8.45 oz	7 34492 - 70137 3	7	6.5	4.5	10.2	0.17	63	6	378	2.0	2.0	8.6
70324	BALSAMIC VINEGAR CLASSIC	6	33.8 oz	7 34492 - 70131 1	23	10.5	7.0	12.5	0.53	23	4	92	3.1	3.1	12.4
70174	BALSAMIC VINEGAR (Foodservice)	2	5 lt	7 34492 - 70174 5	25	11.8	7.9	10.2	0.55	18	6	108	6.5	6.1	9.8

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Glaze Family

- Infused with the traditional flavor of Balsamic Vinegar of Modena – the two main ingredients are selected cooked and concentrated grape must and high quality Balsamic Vinegar of Modena
- Intensely aromatic, complex and sweet
- Use as finishing glaze for meat, chicken or fish
- Also an excellent dessert topping for strawberries and other fruits and ice cream

- Harmonious and complex blend of premium soy sauce, top quality Balsamic Vinegar of Modena and cooked grape must
- The natural sweetness of the balsamic ingredients contrasts wonderfully with the natural saltiness of soy sauce
- Excellent with sushi, dumplings and grilled meat, fish and vegetables

- Aromatic flavor of Moscato grape must enhanced with Italian wine vinegar
- Modenaceti White Glaze adds a refreshing and fruity taste to your dishes
- A simple and clean finishing glaze ideal for white meats, fish and other seafood
- Also a perfect complement to cheese, fruit salads and even dark chocolate

					CASE					PALLET			UNIT		
ITEM NO	DESCRIPTION	CS PK	Net Weight / Unit (oz.)		Gross Cs Weight	L (inch)	W (inch)	H (inch)	Cubic Ft.	TI	HI	CS / pallet	L (inch)	W (inch)	H (inch)
	MODENACETI - Glazes														
70134	SOY GLAZE	6	6.76 oz	7 34492 - 70134 2	5	7.7	4.7	6.7	0.14	47	6	282	2.0	2.0	5.9
70135	BALSAMIC GLAZE	6	6.76 oz	7 34492 - 70135 9	5	7.7	4.7	6.7	0.14	47	6	282	2.0	2.0	5.9
70127	WHITE GLAZE	6	6.76 oz	7 34492 - 70127 4	5	7.7	4.7	6.7	0.14	47	6	282	2.0	2.0	5.9
70128	BALSAMIC GLAZE (Foodservice)	6	13.5oz	7 34492 - 70128 1	8	5.3	8.1	8.1	0.20	39	5	195	2.5	2.5	7.7

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