

BALSAMIC VINEGAR OF MODENA PGI

25% Grape Must - 6% Acidity



BALSAMIC VINEGAR OF MODENA PROTECTED GEOGRAPHIC INDICATION (PGI)

25% Concentrated Grape Must
6% Acidity

Is a blend of aged wine vinegar and concentrated or slow-cooked grape must (min 20% - max 70%), that is aged in wood from 2 months to 3 years.

Protected Geographical Indication (IGP/PGI) is a certification given by the European Commission, ensuring our Balsamic Vinegars are produced in a traditional manner, within the Modena region of Italy.

Only Balsamic Vinegar of Modena with a P.G.I. Certification Seal should be considered authentic Balsamic Vinegar of Modena.

Fresh & Aromatic Balsamic Vinegar of Modena PGI made with 25% Grape Must. The perfect “daily” balsamic, ideal for cold dishes, dressing and marinades. Enhance your salads and grilled vegetables.

2/5L PET
SUPC 0284844



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This intense and velvety Balsamic Vinegar of Modena PGI is made with 35% Grape Must. - This "workhorse" of the kitchen is bold and fruity, making it perfect for cold dishes, especially marinades for meats, chicken, fish and excellent over oven baked vegetables.

INTRODUCING OUR NEW 5L POUCH PACKAGING>> The Perfect Back Of House Packaging, For The Perfect Vinegar! Our New 5L Pouch is made from lightweight attractive materials, modern, easy to use and environmentally friendly. Protects Quality, Sustainable Packaging, Dispenser (Chef) Friendly. *Controlled, directional dispensing. *Utensil-free usage, easy to use. *Precise and consistent, no glugging or spills.

2/5L PET

6/16.9 FL OZ

SUPC 7156178

SUPC 7094544



Organic Apple Cider Vinegar With The Mother Unfiltered



ORGANIC APPLE CIDER VINEGAR WITH THE MOTHER UNFILTERED

5% Acidity

'Made from fresh organic apples, allowed to mature naturally in wooden barrels. Contains the amazing "mother" of vinegar which is made up to living nutrients that naturally form chains of protein enzyme molecules.

Try it as healthy drink, diluted in water, or to enrich your salads.



1/5L PET
SUPC 7081605



SPANISH “SHERRY” WINE VINEGAR DOP Grand Reserve Spanish “Jerez”



SPANISH “SHERRY” WINE VINEGAR DOP Grand Reserve Spanish “Jerez” 7% Acidity

‘This fine Grand Reserve “Jerez” Sherry Vinegar is matured for several months in old Sherry casks using the traditional Solera Method. DOP Certified and imported from Spain.

Use our Sherry Vinegar in vinaigrettes, to deglaze pans, add flavor to soups, stews and sauces. Reduce it and use as a flavorful glaze for chicken, duck or red meats.



1/5L PET

6/16.9 FL OZ

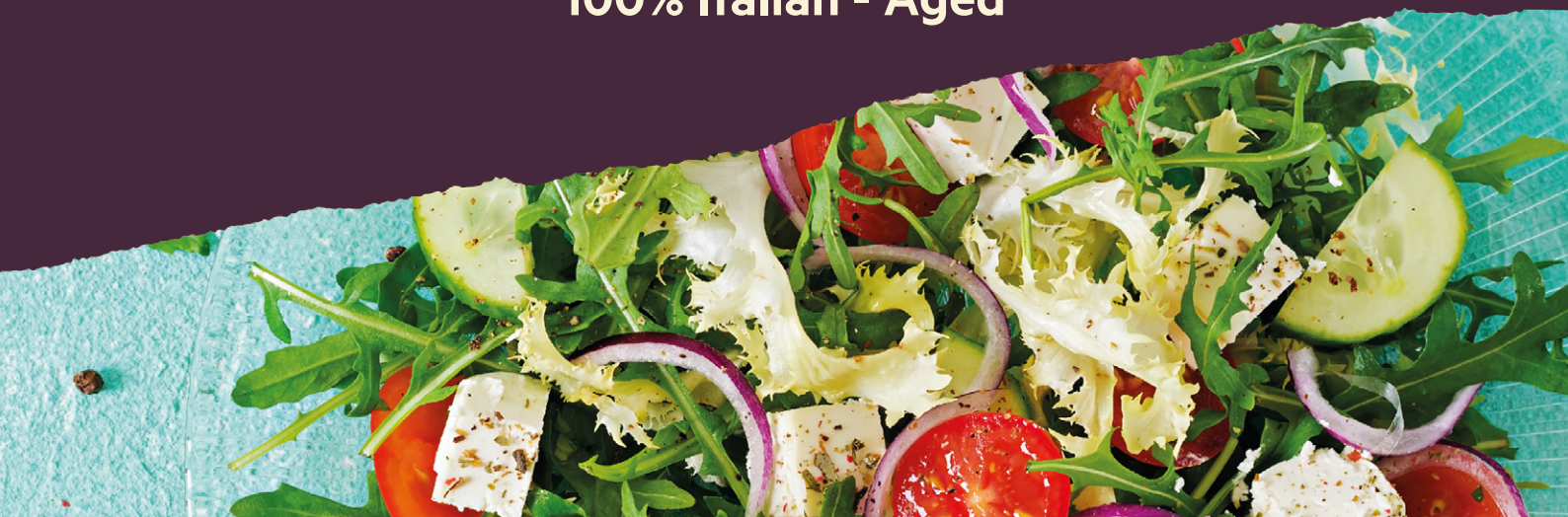
SUPC 7081644

SUPC 7088378



RED WINE VINEGAR

100% Italian - Aged



RED WINE VINEGAR

100% Italian - Aged

6% Acidity

'By European law, Italian wine vinegar must be made 100% from wine. We use only the best Italian wines that are aged in wooden casks to obtain a softer mouthfeel and rich, round taste. The resulting vinegars emanate a slightly acidic, yet balanced, true wine flavor.

Aged Red Wine Vinegar is brilliant ruby red in color. A wonderful accompaniment to fresh and steamed vegetables as well as an ingredient for sauces.



1/5L PET

6/8.5 FL OZ

6/16.9 FL OZ

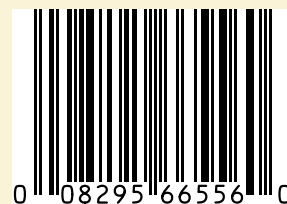
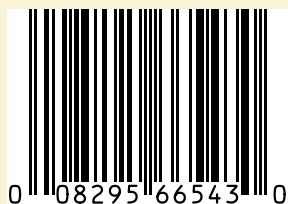
6/25.4 FL OZ

SUPC 7081645

SUPC 7088686

SUPC 7088688

SUPC 7088702



WHITE WINE VINEGAR

100% Italian - Aged



WHITE WINE VINEGAR

100% Italian - Aged

6% Acidity

'By European law, Italian wine vinegar must be made 100% from wine. We use only the best Italian wines that are aged in wooden casks to obtain a softer mouthfeel and rich, round taste. The resulting vinegars emanate a slightly acidic, yet balanced, true wine flavor.

A crisp fruity Aged White Vinegar, essential for dressing, marinades and sauces.

1/5L PET

SUPC 7081662



0 08295 66544 7

6/16.9 FL OZ

SUPC 7088679



0 08295 63034 6

APPLE CIDER VINEGAR FILTERED - 5% Acidity



APPLE CIDER VINEGAR

Filtered

5% Acidity

'Our Apple Cider Vinegar is made from completely natural fermentation. Apple juice, pressed from hand selected whole apples, is slowly and naturally turned into cider, which is then fermented to vinegar.

With NO ADDED FLAVORS, the result is this beautiful amber colored zesty flavor vinegar, perfect for marinades, vinaigrettes, chutneys and dressing salads.



1/5L PET

SUPC 7081587



RASPBERRY RED WINE VINEGAR

7% Acidity



RASPBERRY RED WINE VINEGAR

7% Acidity

'Deep mahogany red in color, with crisp fruity aromas. The full bodied taste of raspberry juice blended with our aged red wine vinegar is perfect for meats, as well as salads, dressings and steamed vegetables or reduce and deglaze for an amazing finishing sauce.



2/5L PET

SUPC 7081642

6/16.9 FL OZ

SUPC 7088370



PROSECCO WHITE WINE VINEGAR

100% ITALIAN - 6% Acidity



PROSECCO WHITE WINE VINEGAR

100% Italian 6% Acidity

Light tart flavor with apple and peach undertones, just like the sparkling wine from which it's created.

Ideal for salads, marinades, as a base for sauces such as Mayonnaise or Mustard.

1/5L PET

6/8.5 FL OZ

6/16.9 FL OZ

SUPC 7081611

SUPC 7088343

SUPC 7088351



DIJON MUSTARD - Traditional OLD STYLE MUSTARD - Whole Grain



DIJON MUSTARD - Traditional

Named after the home of French Mustard. Made with finely crushed mustard seeds, it's an ideal accompaniment to red meat.

De Nigris Traditional Dijon Mustard has a creamy texture, spicy taste and smooth finish. Spread it on sandwiches, use it within a mustard vinaigrette or in a variety of fish and chicken recipes.

2/5 Kg
SUPC 7088369



OLD STYLE MUSTARD - Whole Grain

De Nigris Whole Grain "Old Style" mustard is characterised by its grainy texture and powerful punch. A hint of Hazelnut, the tender crunch of the mustard seeds, and its spicy intense flavors transport us to the heart of Burgundy.

It gives a whole new dimension to a host of dishes, from the simplest to the most sophisticated. Perfect with a leg of lamb or pork chops, completes the palette of flavors in a marinade or sauce, and instantly gives kick to a simple plate of cheese on toasted bread.

2/5 Kg
SUPC 7088354



I FRUTTATI - LA SABA

100% Cooked Grape Must - 6% Acidity



I FRUTTATI - La Saba

Cooked Grape Must
7% Acidity

'La Saba - 100% Cooked Grape Must. The ancient Romans fashioned this syrup before cane sugar and honey were available. It can be found in some of the oldest Italian recipes as a natural sweetener— now you can add it to your repertoire! Grapes harvested from the Emilio Reggiano region of Italy are crushed, slow-cooked and reduced to about one fifth of the original volume.

Stir in yogurt stir-in, cheese, roasted meats, baked goods, drizzled on fresh fruit or ice cream.



6/8,5 FL OZ

SUPC 7009338



SINGLE PORTION VINEGAR SACHETS



SINGLE PORTION VINEGAR SACHETS APPLE CIDER VINEGAR FILTERED GLAZE w/BALSAMIC VINEGAR OF MODENA

Single use solution, portion controlled (PCs) Italian Vinegar sachets. Made with sustainable packaging and the same high quality ingredients as our regular line.

Perfect for carryout, grab-and-go, meal kits, and self-service stations. Eco Friendly packing, reduces over 60% of landfill waste and a huge reduction of green gases.

Reduce operator labor and packaging cost.



400/15mL

SUPC 7146740

400/12g

SUPC 7146738

RICE VINEGAR



RICE VINEGAR

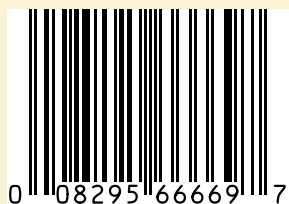
The rice vinegar is obtained through the alcoholic fermentation of selected rice's ours, followed by an acetic fermentation and its ripening.

The result is a soft, delicate and a moderate acid vinegar, it is superb for salad's seasoning and, as the Oriental tradition requires, for sushi.



6/2L PET

SUPC 7236105



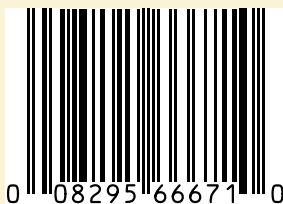
6/2L PET

SUPC 7236068



6/2L PET

SUPC 7236106



6/2L PET

SUPC 7236027



COOKING WINE



COOKING WINE

By European law, Italian wine **MUST** be made 100% from grapes. With domestically manufactured “wine,” you never know what’s inside the bottle...

Italian cooking wines start their lives as hand selected wines, made 100% from grapes, that are aged in wooden casks to obtain a softer mouthfeel and rich, round taste. This combination produces a cooking wine with a truly complex wine flavor that remains even after the alcohol is cooked down in a recipe.

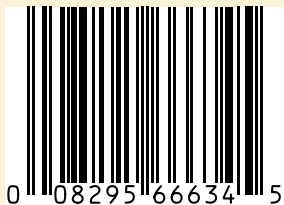
Domestic cooking “wines” can be made from Industrial quality wines blended with up to 90% fortified wine/alcohol concentrate (from sugar or grain); which, frequently, is not declared on the label. These “wines” are not aged and produce an overly salty one-dimensional flavor profile. Once the alcohol is cooked down, you’re left with an overly salty “wine-ish” flavor.

Compared to Italian cooking wine, recipes require more than 2 times the volume of Domestic cooking “wine” to come close to the desired flavor profile of the recipe.



4/1 GAL

SUPC 7156182



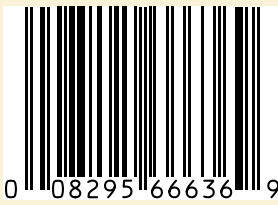
4/1 GAL

SUPC 7156179



4/1 GAL

SUPC 7184149



4/1 GAL

SUPC 7156181



SPANISH “JEREZ” GLAZE



SPANISH “JEREZ” GLAZE

Sherry vinegar glazes can be used both as a condiment and for decoration.

With a gentle sweetness and a delicate vinegar kick, this glaze is perfect for uses with savoury dishes such as roasted meats and as a dressing on salads.



6/8,5 FL OZ

SUPC 7236061



SWEET VINEGAR CONDIMENT



SWEET VINEGAR CONDIMENT

The Balsamic Vinegar of Modena meet the sweet flavor of the dark cherry natural juice and Fig Infused sweet vinegar. From our oak barrels, this combination gives an explosion of taste to each dishes.



6/8,5 FL OZ

SUPC 7236034



6/8,5 FL OZ

SUPC 7236048

