



PEACH BALSAMIC VINEGAR

(250 ml Bottle)

Nutrition Facts

Valeur nutritive

Per 1 Tbsp. (15 mL)

pour 1 cuillerée à soupe (15 mL)

Calories 20 % Daily Value*
% valeur quotidienne*

Fat / Lipides 0 g 0 %
Saturated / Saturés 0 g 0 %
+ Trans / Trans 0 g

Carbohydrate / Glucides 4 g
Fibre / Fibres 0 g 0 %
Sugars / Sucres 3 g 3 %

Protein / Protéines 0 g

Cholesterol / Cholestérol 0 mg

Sodium 0 mg 0 %

Potassium 24 mg 0 %

Calcium 4 mg 0 %

Iron / Fer 0.2 mg 0 %

*5% or less is **a little**, 15% or more is
a lot / *5% ou moins c'est **peu**, 15% ou
plus c'est **beaucoup**

GLUTEN FREE

INGREDIENTS: AGED BALSAMIC VINEGAR, NATURAL PEACH FLAVOUR, CRYSTALLIZED CANE SUGAR

MAY CONTAIN: NATURALLY OCCURRING SULFITES

INGRÉDIENTS : VINAIGRE BALSAMIQUE VIEILLI, ARÔME NATUREL DE PÊCHE, SUCRE DE CANNE CRISTALLISÉ

PEUT CONTENIR : DES SULFITES NATURELLEMENT PRÉSENTS

Suggestions for PEACH BALSAMIC VINEGAR



- Add thinly sliced white onion to **Peach Balsamic Vinegar**, let marinade for several hours or overnight. Serve with fish or on soft cheeses.
- Sprinkle over greens and melons.
- Delicious mixed with yogurt and served over fruit.
- Drizzle over soft cheese, spread on baguettes.
- Brush over pork or chicken while grilling.
- Reduce over heat and brush on salmon.
- Brush on fresh grilled fruit.
- Drizzle over roasted vegetable such as Brussels sprouts, kale or beets.
- Combine with berries and serve over ice cream.
- Mix with olive oil for a light salad dressing.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.