

ACETIS,

Light Canigou fir tree balsamic cream



DESCRIPTION:

The fir tree balsamic cream is the byproduct of the **maceration of Abies alba's buds and branches in sugar and balsamic vinegar during several weeks.**

It flourishes a **nice, dark robe and an exceptional, surprising bittersweet flavour.**

Whether its used in **salad dressings, to roast meats, to spice up some cheese** or even to give a whole **new flavor to fruits in syrup**, the fir tree balsamic cream is a precious ally to your **culinary creativity.**

INGREDIENTS:

Buds and branches of Abies alba fir tree (45%), balsamic vinegar (25%), sugar (30%).

Contains sulphites.

NUTRITIONAL VALUE PER 100 ML:

Calories	218kcal/912kJ
Total Fat <i>Saturated fat</i>	<0,10g <i><0,001g</i>
Total Carbohydrates <i>Sugars</i>	36g <i>27g</i>
Proteins	0g
Sodium	0g

STORAGE CONDITIONS:

Store at room temperature, away from moisture and light.
Consume within two years after opening.

PACKAGING AND WEIGHT INFOS: Glass bottle of 250ml - Spray bottle of 100ml

PRODUCTION LOCATION: Abies Lagrimus – Route de Vernet les Bains
66360 SAHORRE – France – Product of France

