

Product Application Sheet



BALSAMIC VINAIGRETTE

Fleischmann's Balsamic Vinegar is the result of blending wine vinegar and juices from grapes or wine. The product is then aged until a harmonious balance with unique characteristics of fine flavor and aroma is achieved. Fleischmann's Balsamic Vinegar profile is referenced as "sweet, aged, and flavorful" in many Italian dishes, which in many cases, enhances the overall flavor of the dish.

<u>Ingredients</u>	<u>Percentage</u>
Fleischmann's Balsamic Vinegar-60 grain	52.0%
Extra Virgin Olive Oil	45.0%
Mustard	1.6%
Salt	1.0%
<u>Black Pepper</u>	<u>0.4%</u>
Total	100.0%

Procedure:

1. Weigh all ingredients and blend well.
2. Serve over Green Mix salad or Caesar Salad as dressing.

Note: Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express or implied representations/warranties.