

BESPHERE®
Big flavor in every drop



BALSAMIC VINEGAR SPHERES

**THE PERFECT BALANCE
FOR A PGI VINEGAR**



Eurocaviar



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What is the secret of preserving the qualities of Balsamic Vinegar of Modena PGI in an unconventional format such as spheres? Our spherification is based on two factors: our skillfully process, and the choice of the best product. This is how we get spheres that have a balanced sweet and sour flavor, ready to use in any dish.

*TOMATO, BURRATA
AND BALSAMIC VINEGAR SPHERES SALAD*
Find more info & recipes at www.eurocaviar.es



Colour does not fade.
It can be mixed with
sauces or whatever
you want.



Low in calories.
Gluten free.



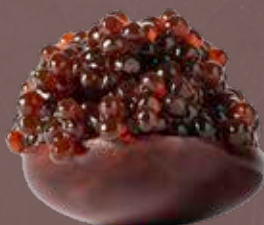
You can cook it.
Use it hot or cold.



Do not freeze. Keep in
a cool dry place away
from direct sunlight.
Once opened, keep
between 2° C and 12° C
and consume within
10 days.



Acidified
semi-preserved food.



LOGISTIC DATA

Vacuum-packed in glass jar.

In 50 and 200 g glass jar.

EAN 50 g 8410649003676

EAN 200 g 8410649007117

ALLERGENS

Contains sulphur dioxide and
sulphites in concentrations greater
than 10 mg/kg or 10 mg/litre
expressed as SO₂.



Eurocaviar S.A.

+34 968 693 727 | info@eurocaviar.es | www.eurocaviar.es

Polígono Industrial "Los Torraos". Calle Valencia, 1. 30563 Ceutí, **Murcia**. España
Calle de Triana, 53. 28016 **Madrid**. España