

BESPHERE[®]
Big flavor in every drop



**BALSAMIC VINEGAR
SPHERES**

**THE PERFECT BALANCE
FOR A PGI VINEGAR**



Eurocaviar



BALSAMIC VINEGAR SPHERES

BESPERE®
Big flavor in every drop



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.



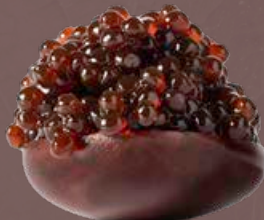
You can cook it. Use it hot or cold.



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.

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