

# Delicaé Gourmet Product Information

Tarpon Springs, Florida 34688

800-942-2502 - Fax 727-942-1837

# 88811 Cherry Chianti Balsamic Glaze Net Wt. 8.4 fl. oz. (248ml)

## Nutrition Facts

Serving Size 1 tbsp (15g)

Servings Per Container 17

### Amount per Serving

**Calories** 25      Calories from Fat 0

% Daily Value\*

**Total Fat** 0g      **0%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol** mg      **0%**

**Sodium** 0mg      **0%**

**Total Carbohydrate** 6g      **2%**

Dietary Fiber 0g      **0%**

Sugars 6g

**Protein** 0g

Vitamin A 0%      \* Vitamin C 0%

Calcium 0%      \* Iron 0%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories      2,000      2,500

Total Fat      Less than      65g      80g

Sat Fat      Less than      20g      25g

Cholesterol      Less than      300mg      300mg

Sodium      Less than      2,400mg      2,400mg

Total Carbohydrate      300g      375g

Dietary Fiber      25g      30g

Calories per gram

Fat 9      \*      Carbohydrates 4      \*      Protein 4

**Ingredients:** Sour Cherries, Pure Cane Sugar, Balsamic Vinegar, Chianti Wine (Contains sulfites) and Modified Food Starch.

May contain cherry pits or pit fragments.

Manufactured in equipment used to manufacture nut products.

### Serving Suggestions:

Sour cherries blended with Chianti wine and aged balsamic vinegar create a perfect finishing sauce for grilled beef tenderloin, duck and turkey. Great as a dessert sauce over ice cream, pound cake and fruit or as a topping for cheesecake. Fabulous over paté, your favorite cheese or salad. A wonderful addition to your breakfast table.