

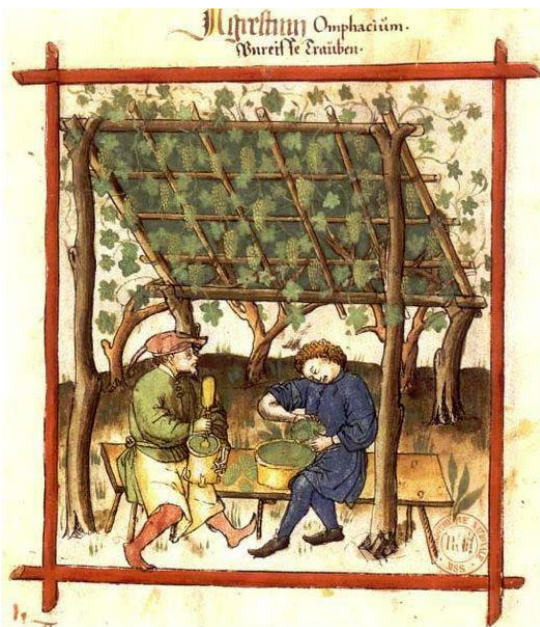
VERJUS DU PERIGORD

<p>VERJUS DU PERIGORD</p>	
<p>Description: A natural juice of seedless unripe (green) red grapes, it has been used in traditional French Cuisine since the Middle Ages. Because of its mild acidity, it is a very versatile ingredient that will enhance poultry and game, fish and seafood, stews, marinades, sauce and of course, salads.</p>	
<p>Item Sku: inv-EV Origin: France</p>	
<p>Ingredients: 100% pure green grape juice</p>	
<p>Pack/ Size: 25.3 fl. oz bottles</p>	
<p>Other Characteristics:</p> <p>Color: transparent golden amber colored liquid Consistency: liquid Consistency after cooking: --- Aroma: mild vinegar Flavor: ---</p>	
<p>Allergen Statement: As with ingredients made with grapes, Verjus contains naturally occurring sulfite.</p>	
<p>Storage: Keep in a cool, dry place away from direct light. Any opened bottles must be resealed and stored in the refrigerator after use.</p> <p>Shelf Life: At least 4 years in its original sealed container.</p>	<p>Declarations: This product contains no GMO. This product is gluten-free. No allergens detected in this product. NOT Kosher-certified.</p>

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Nutrition Information

% Sucrose	7	%
Acidity	16.46	g / liter
pH	2.63	
Total Fat	<0.2	%
Protein	0.11	g / 100 ml
Carbohydrate	6.26	g / 100 ml
Calories	24.8	Per 100 g



Picking green grapes for making verjuice. *Tacuinum Sanitatis*. (1474). Paris Bibliotheque nationale. (Wikipedia)