

## Edmond Fallot Honey Balsamic Mustard

Appreciated since antiquity for its aroma and vigorous taste, fine mustard reached new quality standards with the introduction of official laws governing production in 1634 in Dijon, France. The firm of Edmond Fallot continues the uncompromising production of Dijon mustard by stone grinding the seeds, artfully blending them with the highest quality ingredients and following Fallot's own family recipes. These methods result in an intense robust taste not available in commercially produced "Dijon style" mustards. Smooth, sweet honey and balsamic temper the fire of dijon to create an irresistible sauce for chicken or pork. Add to sandwiches or pan sauces where you want a little sweetness to bring out the flavor of your dish.



### Product Details

|                                   |   |
|-----------------------------------|---|
| <b>Item</b>                       | 701064  |
| <b>Brand</b>                      | Edmond Fallot   |
| <b>Sold By</b>                    | CS  |
| <b>Pack Qty</b>                   | 12  |
| <b>Pack Size</b>                  | 7.4 oz  |
| <b>Case GTIN/EAN/UPC</b>          | 10719235003713  |
| <b>Unit UPC</b>                   | 719235003716  |
| <b>Country of Origin</b>          | France  |
| <b>Shelf Life from Production</b> | 30 months   |
| <b>Storage</b>                    | Dry   |
| <b>Kosher</b>                     | No  |
| <b>Gross Case Weight</b>          | 9.2 LB  |
| <b>Ingredients</b>                | Water, mustard seeds, sugar, vinegar, honey (7.5 %), salt, balsamic vinegar from Modena IGP (3%) (Wine vinegar*, grape must*), antioxidant: potassium metabisulphite, acid: citric acid, turmeric.<br>*with sulphites |