

BALSAMIC VINEGAR OF MODENA

“Tutto di Modena” 250 ml

FAC-0231 (PF754)

Bar code: 8033622240792

It's derived by selected grapes, exclusively grown

in the district of Modena

ORGANOLEPTIC FEATURES

Aspect: Bright and dense

Colour: Dark brown

Flavour: Typical, persistent, intense and delicate,
exquisitely acid flavor with wood notes.

Taste: Typical, full-bodied, balanced and characteristic.



INGREDIENTS

Cooked grape must - Wine vinegar. Contain **sulfites – Gluten free**

STORAGE AND SHELF-LIFE

The product is to be stocked in its original containers, far from direct sun irradiation and at ambient temperature. A shelf-life of 5 years has been determined in tightly closed packs.

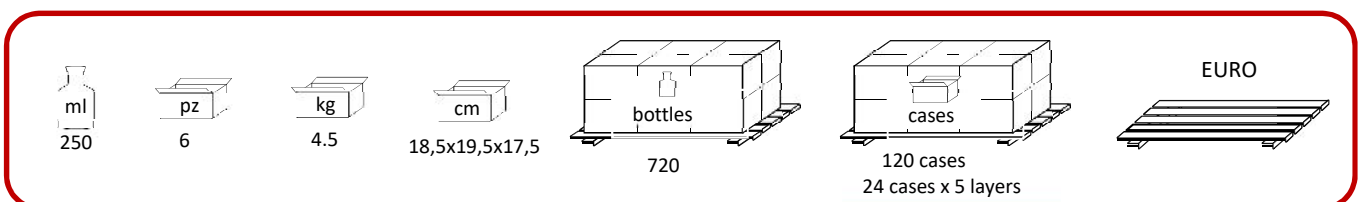
DESTINATION

All Customer's categories except those with a sensibility to described ingredients. Balsamic Vinegar of Modena is suitable of vegetarian diets and gluten, lactose and fat free diets.

ALLERGENS The product contains **sulfites**, no other allergens are contained as per UE Reg. 1169/2011, CE directive 2003/89/CE and 2006/142 and as per D.lgs 8th February 2006, n° 114 and relevant changes.

MANUFACTURING PROCESS

Raw material receipt- blending of Balsamic Vinegar of Modena - aging in oak barrel - filtering - filling – encapsulation - labelling- shipment.



MANUFACTURING AND FILLING PLANT Bomperto (MO) via C. Testa 3/B

CHEMICAL PHYSICAL FEATURES

PARAMETRE	AVERAGE VALUE	TOLERANCE	UoM	METHOD
DENSITY	>1.33	+0.050	g/l	OIV MA-AS2-01°R2009
TOTAL ACIDITY (ACETIC ACID)	MIN. 6.00		g/l	OIV MA-AS2-01°R2009
ALCOHOL CONTENT	Max 1.5		%v	DM12/03/1986 GU N°16114/07/1986 ALL.V
SULPHUR DIOXIDE	10	+10	Ppm	OIV RESOLUTION
REDUCING SUGARS	>700		g/l	MI 004 REV 11 2013
TOTAL DRY CONTENT	>850		g/l	DM12/03/1986 GU N°16114/07/1986 ALL.VI
ASHES	>3.5	0.30	g/l	OIV RESOLUTION
LEAD	MAX 0.200		Mg/l	OIV RESOLUTION
COPPER	MAX 1.00		Mg/l	OIV RESOLUTION
ZINC	MAX 5.00		Mg/l	OIV RESOLUTION
PH	2.80	0.10		OIV RESOLUTION

BIOLOGICAL AND MICROBIOLOGICAL FEATURES

PARAMETRE	AVERAGE VALUE	PARAMETRE	AVERAGE VALUE
YEASTS	< 10 ufc/ml	LACTOBACILLI	< 10ufc/ml
MILDEWS	< 10 ufc/ml	PARASSITES	ABSENT

AVERAGE NUTRITION FACTS

PARAMETRE	100 ML	15ML
ENERGY	1410 kJ/331 kcal	211 kJ/52 kcal
FAT	<0,1 g	0,0 g
SATURATED FAT	<0,1 g	0,0 g
MONOSATURATED FAT	<0,1 g	0,0 g
POLISATURATED FAT	<0,1 g	0,0 g
TRANS FAT	<0,1 g	0,0 g
CHOLESTEROL	<0,1 g	0,0 g
TOTAL CARBOHYDRATES	77 g	12.0 g
SUGAR	77 g	12.0 g
PROTEIN	1.2 g	0.0 g
SALT	0.0 g	0.0 g
DIETARY FIBRE	ABSENT	ABSENT
LACTOSE	ABSENT	ABSENT
GLUTEN	ABSENT	ABSENT

CORPORATE CERTIFICATION

BRC Global standard Food – AA grade;

IFS International Food Standard – Higher level

BIOLOGICO Company certified as per Reg. CE n. 834/07 and following changes.



OGM Our product are OGM free as per Reg. (CE) 1829/2003 e 1830/2003 and following changes.

WASTE DISPOSAL

All the materials and the product contained in the packs can be either disposed of or recycled through appointed waste disposal organizations, according to the current laws about waste.

Glass: recyclable.

Cardboard: recyclable.

Plastics: recyclable.

Primary and secondary Packaging: recyclable.

Product: disposable through biologic plants (production of bio gas).