

	<p style="text-align: center;">ACETO BALSAMICO DI MODENA I.G.P.</p>  <p style="text-align: center;">BALSAMIC VINEGAR OF MODENA STAR B – 2 LEAVES QUALITY</p>	<p>SQP.04.sab011.USA</p> <p>Rev. 09 - 21.06.2013</p> <p>Page 1 of 3</p>
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PRODUCT DESCRIPTION:

ACETO BALSAMICO DI MODENA I.G.P. (BALSAMIC VINEGAR OF MODENA).

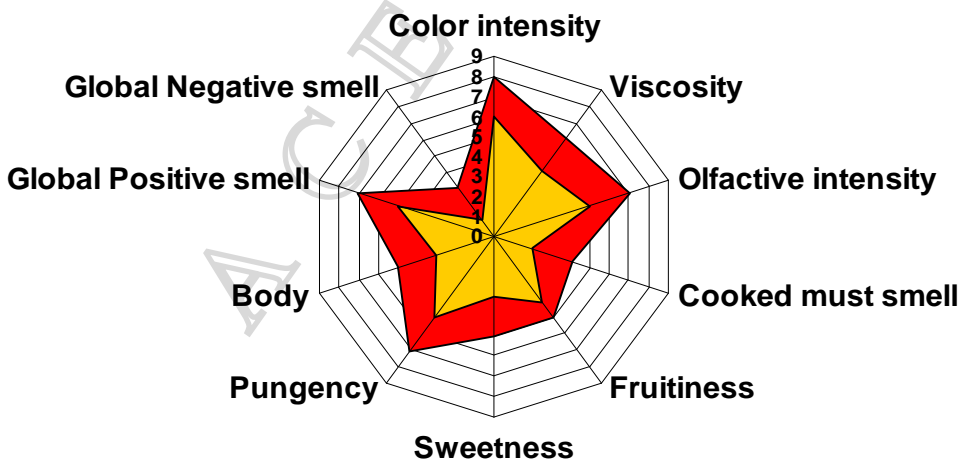
“Certified by the Inspection Body authorized by Ministero delle Politiche Agricole Alimentari e Forestali”

The Balsamic Vinegar of Modena is obtained in conformity to the Commission Regulation (EC) number 1151/12 and Reg. (UE) N°583/2009.



ORGANOLEPTICAL FEATURES:

Appearance	Dark and moderately dense liquid	Visual observation
Colour	Dark brown with orange reflections and gleaming	Visual observation
Smell and taste	Round and spirited. Brisk yet vibrantly balanced	Organoleptic test



INGREDIENTS: Wine vinegar, concentrated grape must, cooked grape must, colour: caramel.
Contains naturally occurring sulphites.

Edited by QA	Verified by EM	Approved by CEO
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ACETO BALSAMICO DI MODENA I.G.P.

SQP.04.sab011.USA



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**BALSAMIC VINEGAR OF MODENA
STAR B – 2 LEAVES QUALITY**

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PHYSICO-CHEMICAL FEATURES:

Analisis	Method	Units	Values
Total acidity (acetic acid)	Titration (DM 12/03/86 all 2)	g/100ml	6.00 – 6.15
pH	Potentiometry	pH	2.00 – 3.50
Relative density 20°/20°	Hydrostatic balance		1.090 – 1.120
Total dried extract	calculation	g/l	210 – 300
Total dried extract without sugars	calculation	g/l	35 – 45
Total sugars	Fehling	g/l	175 – 255
Total alcohol	Distillation	ml/100 ml (%)	< 1.5
Total sulphur dioxide	Titration	ppm	< 60
Copper	Atomic Adsorption	mg/l	< 1
Zinc	Atomic Adsorption	mg/l	< 5
Lead	Atomic Adsorption	mg/l	< 0.3

MICROBIOLOGICAL FEATURES:

Test	Method	Unit	Standard values
Total Viable Count	ISO 4833	cfu/ml	< 100
Yeast	ISO 21527-1	cfu/ml	< 10
Moulds	ISO 21527-2	cfu/ml	< 1
Staphylococcus coag.+	ISO 6888	cfu/ml	< 1
Salmonella	ISO 6579	/25 ml	Absent

NUTRITIONAL INFORMATION per 100 ml (average values)

per serving size (15 ml)

Energy (kcal / kJ)	111	473
Total fat (g)	0	
of which Saturated fat (g)	0	
Total Carbohydrate (g)	28	
of which Sugar (g)	22	
Protein (g)	1	
Dietary Fiber (g)	0,5	
Salt(g)/ Sodium (mg)	0,04	15

15	71
0	
0	
4	
3	
0	
0	
0,010	0

Not a significant source of cholesterol, Vitamins A and C, calcium and iron

SHELF LIFE: Unlimited.

STORAGE: Store in a cool dry place, out of direct sunlight.

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ALLERGENS: according to European directives 2007/68/EC and 2000/13/EC, as revised Reg.n° 1169/11, Annex II

	The product Contains	The product does not contain
Gluten and cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrids) and their derivatives.		X
Crustaceans and crustacean based products		X
Egg and egg-based products		X
Fish and fish-based products		X
Peanuts and peanut-based products		X
Soy and soy-based products		X
Milk and milk-based products (including lactose)		X
Nuts and their derivatives (almonds, hazelnut, walnuts, etc.)		X
Celery and celery-based products		X
Mustard and mustard-based products		X
Sesame seed and sesame-based products		X
Sulphur dioxide and sulphites in concentration more than 10 mg/kg or 10 mg/l expressed as SO ₂ (E220 – E228)	X	
Molluscs and products thereof		X
Lupines and products thereof		X

GMO PRESENCE: The product and its ingredients don't contain genetically modified material; the product and its ingredient are not produced from any genetically modified material.

IONIZING RADIATION: The product and its ingredients have not been treated with ionized radiations.

In full compliance with Italian, E.E.C. and U.S. F.D.A. regulations on food production.
Manufactured in an HACCP approved plant.

CERTIFICATIONS:

- IGP certification DPC030 n. 21084 by CSQA
- BRC (Global Standard for Food Safety) Version 6 (Grade A) by CSQA- ISACert Italy
- IFS International Food Standard Version 6 (Higher Level) by CSQA - ISACert Italy
- ISO14001-9001 by CSQA
- Workplace Conditions Assessment, Certificated by Intertek
- HALAL Quality by ARGML

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