	WHITE BALSAMIC CONDIMENT 6% ACIDITY	SQP.16 Rev. 04 – 25.11.2009 Page 1 of 2
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INGREDIENTS: Wine vinegar, grape must.

ORGANOLEPTICAL FEATURES:

Colour	Light, pale, yellow liquid, with golden flares, free from sediments
Smell	Sweet and sour aroma, with fruity undertones
Taste	Sweet and slightly acid, with fruity undertones

PHYSICO-CHEMICAL FEATURES:

Analysys	Method	M.U.	Value
Total Acidity (as acetic acid)	Acid-base titration	g/100ml	6.00 – 6.15
pH	Potentiometry	pH unit	2.00 – 3.50
Relative density (20°/20)	Hydrostatic balance		1.065 – 1.085
Total Dried extract	Calculation	g/l	145 - 200
Dried extract without sugars	Calculation	g/l	10 - 30
Alcohol	Distillation	ml/100 ml (%)	< 1.5
Sulphur Dioxide	Iodometrical Titration	ppm	20 - 100
Copper	Atomic Absorption	mg/l	< 1
Zinc	Atomic Absorption	mg/l	< 5
Lead	Atomic Absorption	mg/l	< 0.3
Iron	Atomic Absorption	mg/l	< 12


MICROBIOLOGICAL FEATURES:

Analysys	Method	M.U.	Value
Total Viable Count	ISO 4833	cfu/ml	< 50
Yeast	ISO 6579	cfu/ml	< 50
Moulds	ISO 6579	cfu/ml	0
Coliforms	ISO 4832	cfu/ml	0
E. Coli	AOAC 988.19	cfu/ml	0
Staphylococcus	ISO 6888	cfu/ml	0
Salmonella	ISO 6579	cfu/25 ml	Absent

SHELF LIFE: 3 years

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

Edited by QM	Verified by Sales Manager	Approved by CEO
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NUTRITIONAL INFORMATION per 100 ml (average values):

Energy	185 kcal (768 kJ)
Carbohydrate	45 g
of which sugars	44 g
Fat	0 g
Protein	0.2 g
Fibre	0.3 g
Sodium	6.5 mg
Calcium	4 mg

ALLERGENS: according to European directives 2007/68/EC and 2000/13/EC

	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 – E227)	X	
Molluscs and products thereof		X
Lupines and products thereof		X

GMO status: the product, including its components and ingredients, is not genetically modified and does not come from any process that could imply genetical modification.

IONIZING RADIATIONS: the product has not undergone ionizing 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.
- Certified Global Standard for Food Safety Version 5 (Grade A) and IFS International Food Standard Version 5 (Higher Level) by CSQA - ISACert Italy
- Certified ISO14001-9001 by CSQA.
- Silliker inspected.
- Certified for product leaves grading system by CSQA.

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