



PRODUCTION SPECIFICATIONS



PRODUCT Balsamic Vinegar of Modena IGP "Red Label"

PRODUCT CODE SG0010 **EAN CODE** 8022717101209 **PACK** 1 lt

DESCRIPTION Sweetsour Seasoning **INGREDIENTS** Cooked grape must, wine vinegar.

SENSORY PROPERTIES
Look: viscous, limpid Smell: characteristic, persistent, pleasantly acetic
Colour: deep brown Taste: balanced bitter-sweet, pleasant and characteristic

CHEMICAL PARAMETERS (AVERAGE)				MICROBIOLOGICAL CHARACTERISTICS		
PARAMETER	ACCEPTABILITY TARGET	TOLERANCE		PARAMETER	ACCEPTABILITY TARGET	TOLERANCE
Total Acidity	min 6,0 g/100ml	-0,06	\	TBC at 30°C	max 200 CFU/ml	+40
Total Sulfur Dioxide (SO ₂)	max 80 mg/l	\	+20	Yeasts	max 100 CFU/ml	+20
Specific gravity at 20°C	min 1,220 g/ml	-0,01	\	Moulds	max 100 CFU/ml	+20
Reducing sugar	min g/l 120	-10	\	STORAGE TEMPERATURE		
Total Dry Extract	min 140 g/l	-10	\	14°C - 30°C sealed pack. Avoid thermal shock		
Heavy Metal :	Ld	max 0,2 mg/l	\	STORAGE CONDITIONS		
	Zn	max 5,0 mg/l	\	Store in a cool, dry place with no large variations in temperature.		
	Cu	max 1,0 mg/l	\			
Alcohol in Vol.	max 0,5 %Vol	\	+1,0			

SHELF LIFE IN A SEALED PACK
N.A.


BATCH CODE
xxxxy (xxx= progressive n° of the day in the year; xx = year)

NUTRITION DECLARATION			GMOs	
USA (15 ml)			European Union (100 ml)	
Calories	34	% Daily Value*	Nutrition informations	
Total Fat	0 g	0%	Energy value	252,0 kcal
Saturated Fat	0 g	0%	Energy value	1055,0 kJ
Trans Fat	0 g	0%	Proteins	0,4 g
Cholesterol	0 mg	0%	Carbohydrate	52,0 g
Sodium	3.0 mg	0%	Sugars	52,0 g
Total Carbohydrate	7.2 g	2%	Fat	0,0 g
Dietary Fiber	0 g	0%	Saturated fat	0,0 g
Sugars	7.2 g		Dietary fibers	0,0 g
Protein	0 g		Salt	0,1 g
* Percent Daily Values are based on a 2000 calories diet. Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.			Product it is free from GMOs in agree with Reg. (EC) 1829/2003/CE and Reg. (EC) 1830/2003 CE and subs. amend.	
			ALLERGENS	
			Product Contains sulphites in compliance with EC Reg. 1169/2011 Ann.II	
			HACCP	
			An HACCP programme has been implemented in agree with Reg Ce 852/2004 and subs. amend.	
			CERTIFICATIONS	
			REG EU 583/2009 (I.G.P. Certification)	

NOTE
Balsamic Vinegar of Modena without food colourings; small changes in the colour indicate its naturalness.

COUNTRY OF ORIGIN
Italy

AGRICULTURE
Italy

Approved by La Vecchia Dispensa srl (STAMP AND SIGNATURE) 26/02/2019


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Please return a signed copy within 7 days from the date of delivery; if we don't receive the signed copy we will consider it as accepted.

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