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|  | PRODUCTION SPECIFICATIONS |  |
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| PRODUCT | Balsamic Vinegar of Modena Gold Label | | |
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|---------------------|-------|-----------------|---------------|---------------------|
| PRODUCT CODE | AB30T | EAN CODE | 8022717111291 | PACK 0,250 L |
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| DESCRIPTION | INGREDIENTS |
| Sweetsour Seasoning | Cooked grape must, wine vinegar. |

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| SENSORY PROPERTIES | |
| Look: viscous, limpido | 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 |
| SO ₂ tot. | max 80 mg/l | \ | +20 | Yeasts | max 100 CFU/ml | +20 |
| Specific gravity at 20°C | min 1,350 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 0,6 mg/l | \ | STORAGE CONDITIONS | | |
| | Zn | max 15,0 mg/l | \ | Store in a cool, dry place with no large variations in temperature. | | |
| | Cu | max 3,0 mg/l | \ | | | |
| Alcohol in Vol. | max 0,5% | \ | +1,0 | | | |

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| SHELF LIFE IN A SEALED PACK |
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| BATCH CODE |
| xxxxx (xxx= progressive n° of the day in the year; yy= year) |

| NUTRITION DECLARATION | | | | GMOs | |
|---|-----------|--------------------------------|-------------------------------|---|------|
| USA (15 ml) | | European Union (100 ml) | | Product it is free from GMOs in agree with Reg. (EC) 1829/2003/CE and Reg. (EC) 1830/2003 CE and subs. amend. | |
| Calories | 55 | % Daily Value* | Nutrition informations | | |
| Total Fat | 0 g | 0% | Energy value | 353 | kcal |
| Saturated Fat | 0 g | 0% | Energy value | 1501 | kJ |
| Trans Fat | 0 g | | Proteins | 0,3 | g |
| Cholesterol | 0 mg | 0% | Carbohydrate | 83 | g |
| Sodium | 7 mg | 0% | Sugars | 81 | g |
| Total Carbohydrate | 13 g | 5% | Fat | 0 | g |
| Dietary Fiber | 0 g | 0% | Saturated fat | 0 | g |
| Sugars | 12 g | | Dietary fibers | 0 | g |
| Added Sugars | 8 g | 16% | Salt | 0,12 | g |
| Protein | 0 g | | | | |
| <small>* 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.</small> | | | | | |
| | | | | 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) | |

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

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| COUNTRY OF ORIGIN |
| Italy |

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| AGRICULTURE |
| Italy |

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| Approved by La Vecchia Dispensa srl (STAMP AND SIGNATURE) 30/01/2023 |   |
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