

 SOCIETÀ AGRICOLA ACETOMODENA	SCHEDA TECNICA	MOD PRO 02.05 REV. O DEL 1/02/2014
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Date of Revision / Confirmation	1.9.2022
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Name of the Product	Balsamic Vinegar of Modena IGP Goccia Rossa (Without Caramel) COD 0021
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Composition:	Ingredients	1	Wine Vinegar
	Ingredients	2	Cooked grape must

Origin of Ingredients	Ingredients	1	Free Market
	Ingredients	2	Our Vineyards

Packaging	Bottles per carton		2
	Cartons per row		14
	Rows per pallet		6
	Number of bottles per pallet		168
	Type of Bottle		Plastic Tank 5L
	Volume of bottle		5L
	Tap		Plastic Cap for Tank 5L

Physical chemical properties impacting on Food Security:	Allergens	Sulphites at levels <10mg/L
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Treatments and Machining Assembly	Assembly, Maturation, Filtration, Bottling
Packaging	Cartons of 2 tanks
Storage	Warehouse
Storage period	10 years
Instructions for use	Conserve in ambient temperature, with tap closed.

DURATION OF PRODUCT: Legal: 10 years from packaging

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AVERAGE CHEMICAL ANALYSIS

Parameters	Unit of Measure	Method	Average Parameters	Tolerance Min/max
Density at 20° C		Official	1,08	>1,06
Alcoholic strength	% vol/vol	Official	0,10	<1,5%
Reducing sugars	g/l	Official	124.2	
Acidity 'total acetic acid	g/100 ml	Official	6,30	>6%
Total dry extract	g/l	Official	166.6	
Dry extract derived sugars	g/l	Official	43.4	>30
Total Sulphur dioxide	mg/l	Official	<10	0 – 100
Ash	g/l	Official	2.79	>2,5