

PRODUCT SPECIFICATION

Balsamic Vinegar of Modena IGP - 2000 ml

Protected Geographical Indication

	701/001/
PRODUCT CODE	DGV0841
	EAN Code: 8053677442224
COUNTRY OF ORIGIN	ITALY (Intrastat code: 22090019)
DESCRIPTION	Balsamic Vinegar of Modena obtained from cooked musts of Trebbiano and Lambrusco grapes of Modena and wine vinegar.
INGREDIENTS	Wine vinegar, cooked grape must
CONSUMER PACK	White plastic tank 2000 ml. Black plastic cap.
SALES PACK	Carton with 6 pieces. Gross weight: 2,33 Kg
PALLET SCHEME	Carton sizes 220x325 h.290 mm Pallet 80x120cm: 55 cartons for each pallet 11x5 layers Pallet 100x120cm: 75 cartons for each pallet 15x5 layers
SHELF LIFE	10 years from production date with unopened original packaging.
STORAGE CONDITIONS	Once opened, keep at room temperature away from direct sunlight and heat.
USAGE SUGGESTIONS	Dressing for salads, cooked veggies, to make sauces and vinaigrettes for meat and fish, marinades, bread dip.
PROCESS	Bittersweet vinegar made of grape vinegar and cooked grape must blended together and aged in wood barrels for minimum 60 days and with min. 6% acidity according to IGP/PGI regulation. The more it is aged the more it gets thick. Before bottling, product is analysed to check the required specifications, then bottled, labelled and packed in the sales unit.
	TECHNICAL DATA
APPEARANCE-COLOUR	Liquid, shiny intense brown.
FLAVOUR	Sweet-and-sour well balanced, persistent with fruity and woody hints.
TASTE	Sweet-and-sour pleasantly balanced, fruity typical of cooked must, no off tones nor bitterness.
DENSITY (20 °C)	Min. 1.06
ACIDITY	Min. 6 %
ALLERGENS	Sulphites < 30 mg/l. No other allergens are present in the product or for Intentional addition, neither derived from ingredients and not for cross-contamination
рН	< 4
MOULDS & YEASTS	< 10 UFC/ml
PESTICIDES	Within the law parameters
HEAVY METALS	Cu Max 1,0 mg/l - Zn Max 5,0 mg/l - Pb max 0,2 mg/l
	NUTRITION FACTS (Average for 100ml)
ENERGY	614kj / 144kcal
FAT	0 g
OF WHICH SATURATES	0 g
CARBOHYDRATES	30 g
OF WHICH SUGARS	30 g
PROTEIN	1.3 g g
SALT	0.3 g

NOTES: - Free from GMO material

- Free from colouring and preservative agents
 Contains sulphites (not added)
 Certified by control body authorized by "Ministero delle Politiche Agricole Alimentari e Forestali".

Approved on 05/08/2022 by Quality Department