

## PRODUCT SPECIFICATION

**Balsamic Pearls 370g** 



PRODUCT CODE	DGV0621 EAN Code: 8053676824786
COUNTRY OF ORIGIN	ITALY (Intrastat code: 21069098)
DESCRIPTION	Jellified pearls with sweet-and-sour creamy centre for all culinary uses.
INGREDIENTS	Balsamic condiment [concentrated grape must, Balsamic Vinegar of Modena (wine vinegar, cooked grape must)], water, thickener: cellulose gum, gelling agents: calcium chloride, sodium alginate
CONSUMER PACK	Glass jar 370 g. Gold top.
SALES PACK	Carton with 4 pieces. Gross weight: 2,32 Kg
PALLET SCHEME	Carton sizes 175x154 h.140 mm Pallet 80x120cm: 374 cartons for each pallet 34x11 layers Pallet 100x120cm: 462 cartons for each pallet 42x11 layers
SHELF LIFE	2 years from production date with unopened original packaging.
STORAGE CONDITIONS	Keep in dry place, away from direct sunlight. Once open keep refrigerated.
USAGE SUGGESTIONS	Pour as a finishing on warm or cold dishes, just like regular balsamic vinegar, for a very eye-catching effect.
PROCESS	Balsamic pearls are obtained by spherification method (with gelling agent sodium alginate) of balsamic condiment which is transformed into small jelly spheres with liquid heart. Pasteurized and packed in 370 g glass jars, sealed and labelled.
TECHNICAL DATA	
APPEARANCE-COLOUR	Gelling spheres, shiny brown colour
FLAVOUR	Sweet-and-sour typical of Balsamic Vinegar of Modena.
TASTE	Sweet-and-sour typical of Balsamic Vinegar of Modena.
ACIDITY	Max. 3%
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
Aw	0,9 < Aw < 1
рН	< 4,5
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 100g)	
ENERGY	651 kj / 153 kcal
FAT	0 g
OF WHICH SATURATES	0 g
CARBOHYDRATES	37 g
OF WHICH SUGARS	37 g
PROTEIN	0.6 g
SALT	0.14 g

NOTES:

- Free from GMO material
- Free from colouring and preservative agents- Contains sulphites (not added)

Approved on 05/08/2022 by Quality Department