

 SOCIETÀ AGRICOLA ACETOMODENA	SCHEDA TECNICA	MOD PRO 02.05 REV. O DEL 1/02/2014
----------------------------------------------------------------------------------------------------------------------	----------------	------------------------------------------

Date of Revision / Confirmation	1.9.2022
---------------------------------	----------

Name of the Product	White Condiment COD 028 (5L)
---------------------	------------------------------

Composition:	Ingredients	1	Cooked trebbiano grape must
	Ingredients	2	Wine vinegar

Origin of Ingredients	Ingredients	1	From our Vineyards
	Ingredients	2	Free Market

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

Physical chemical properties impacting on Food Security:	Allergens	Contains sulphites naturally occurring at levels >10mg/L
----------------------------------------------------------	-----------	----------------------------------------------------------

Treatments and Machining Assembly	Assembly, ageing, filtration, bottling
Packaging	Cartons of 2 tanks
Storage	Warehouse
Storage period	2 years
Instructions for use	Conserve in ambient temperature, with tap closed.

DURATION OF PRODUCT: Legal: 2 years from packaging

 SOCIETÀ AGRICOLA ACETOMODENA	SCHEDA TECNICA	MOD PRO 02.05 REV. O DEL 1/02/2014
----------------------------------------------------------------------------------------------------------------------	----------------	------------------------------------------

AVERAGE CHEMICAL ANALYSIS

Parameters	Unit of Measure	Method	Average Parameters	Tolerance Min/max
Density a 20° C		Official	1,25	>1.15
Alcoholic Strength	% vol/vol	Official	0,10	<1,5%
Reducing Sugars	g/l	Official	582	
Acidity 'total acetic acid	g/100 ml	Official	5	4.5-5.5
Total dry extract	g/l	Official	661.4	
Dry extract derived sugars	g/l	Official	80.4	
Total Sulphur dioxide	mg/l	Official	>10	0 – 100
Ash	g/100g	Official	0.22	