

## TRADITIONAL BALSAMIC VINEGAR OF MODENA

### “Eccellenze Esclusive” 100 ml

#### ORGANOLEPTIC FEATURES

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Traditional Balsamic Vinegar of Modena is obtained from cooked grape must, matured by slow acidification through a natural fermentation and progressive concentration in a long ageing process in barrels of different wood kinds, without adding any flavours. Glossy dark brown in colour, it has a syrupy density, a complex though characteristic and penetrant flavor and harmonious acidity. Its flavour is traditionally inimitable, sweet-sour, perfectly balanced and velvety.

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#### INGREDIENTS

Cooked grape must 100%. Contain **sulphites – Gluten free**

#### STORAGE AND SHELF-LIFE

The product is to be stocked in its original containers, far from direct sun irradiation and at ambient temperature. The product has no expiry.

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#### DESTINATION

All Customer’s categories except those with a sensibility to described ingredients. Balsamic Vinegar of Modena is suitable of vegetarian diets and gluten, lactose and fat free diets.

**ALLERGENS** The product contains **sulphites**, no other allergens are contained as per UE Reg. 1169/2011, CE directive 2003/89/CE and 2006/142 and as per D.lgs 8<sup>th</sup> February 2006, n° 114 and relevant changes.

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#### MANUFACTURING PROCESS

Raw material receipt – Cooking and concentration of must. Aging in barrels at least for 12 years. Filtering – filling – encapsulation take place at the Consortium for the Protection of Traditional Balsamic Vinegar of Modena

#### SINGLE PACK



100



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0,5  
tare 0,015



18x8,5x10

## CHEMICAL PHYSICAL FEATURES

PARAMETRE	AVERAGE VALUE	TOLERANCE	UoM	METHOD
DENSITY	>1.32		g/l	OIV MA-AS2-01°R2009
TOTAL ACIDITY (ACETIC ACID)	>4.50		g/100ml	OIV MA-AS2-01°R2009
ALCOHOL CONTENT	Max 0.5		%/v	DM12/03/1986 GU N°16114/07/1986 ALL.V
REDUCING SUGARS	>700		g/l	MI 004 REV 11 2013
TOTAL DRY CONTENT	>650		g/l	DM12/03/1986 GU N°16114/07/1986 ALL.VI
SULPHUR DIOXIDE	<20		PPM	OIV RESOLUTION
ASHES	>6.00		g/l	OIV RESOLUTION
LEAD	MAX 0.200		Mg/l	OIV RESOLUTION
COPPER	MAX 1.00		Mg/l	OIV RESOLUTION
ZINC	MAX 5.00		Mg/l	OIV RESOLUTION
PH	2.80	+0.20		OIV RESOLUTION

## BIOLOGICAL AND MICROBIOLOGICAL FEATURES

PARAMETRE	AVERAGE VALUE	PARAMETRE	AVERAGE VALUE
YEASTS	< 10 ufc/ml	LACTOBACILLI	< 10ufc/ml
MILDEWS	< 10 ufc/ml	PARASSITES	ABSENT

## AVERAGE NUTRITION FACTS

PARAMETRE	100 ML	15ML
ENERGY	1410kJ/331kcal	211Kj/50 Kcal
FAT	<0,1 g	0,0 g
SATURATED FAT	<0,1 g	0,0 g
MONOSATURATED FAT	<0,1 g	0,0 g
POLISATURATED FAT	<0,1 g	0,0 g
TRANS FAT	<0,1 g	0,0 g
CHOLESTEROL	<0,1 g	0,0 g
TOTAL CARBOHYDRATES	77 g	11.6 g
SUGAR	77 g	11.6 g
PROTEIN	1.20 g	0,20g
SALT	0,00 g	0,00 g
DIETARY FIBRE	ABSENT	ABSENT
LACTOSE	ABSENT	ABSENT
GLUTEN	ABSENT	ABSENT

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## WASTE DISPOSAL

All the materials and the product contained in the packs can be either disposed of or recycled through appointed waste disposal organizations, according to the current laws about waste

Glass: recyclable

Cardboard: recyclable

Plastics: recyclable

Primary and secondary Packaging: recyclable

Product: disposable through biologic plants (production of bio gas).