

ACETO BALSAMICO DI MODENA

EAN 54 2005320 045 8

PRODUCT SPECIFICATION – 08/01/2020

Ingredients: Wine vinegar, concentrated grape must, dye: E150d.

Voedingswaarden per 100 g

Voedingswaarde	352 kJ
	83 kcal
Koolhydraten	16 g
- Waarvan suikers	16 g
Vetten	0 g
- Waarvan verzadigd	0 g
Proteïnen	0,06 g
Zout	0,05 g

Allergenes

Contains sulphites

Product description

Balsamic Vinegar of Modena is obtained by processing and blending of different types of vinegars, characteristics and aging with grape must from specific grape varieties accordingly with DPC 030.

Shelf Life

Technical: unlimited

Legal: 5 years

Storage

Closed bottle: Room temperature

Open bottle: Room temperature

We suggest not to submit the product to a strong temperature range, to long exposure to the sun rays or storage in cold rooms.

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Legislation

Produced according to: Legge 527 2 agosto 1982; Legge 238 12 dicembre 2016; D.M. 27 marzo 1986; D.M. 209 27 febbraio 1996; D.lgs. 108 25 gennaio 1992; D.lgs. 123 3 marzo 1993; D.lgs. 224 8 luglio 2003; DPR 162 12 febbraio 1965; Reg EC 852/2004; Reg. EC 1881/2006; Reg EU 1308/2013; Reg. EC 178/2002; Reg. EU 1169/2011; DPC 030.

Item composition

	Content	Net weight	Gross weight
Unit of sale	1x500 ml	542,5 g	879,5 g
Sale units per Master	12x500 ml	6510 g	10785 g
Masters per pallet	840x500 ml	455,7 kg	781,6 kg
Pallet composition	5 nuber of layers x 14 layers = 70 masters per pallet		

Pallet type : 80 x 120 - EPAL

Product batch identification

Production Batch = DD.MM.YYYY + 5 years + LYXXX (A) or (B) for the bottling site X = progressive number

Organoleptical, chemical and physical features of the product

Aspect: Typical dark brown

Consistency: Liquid

Color: Black

Scent: Typical aromatic, bittersweet

Taste: Bittersweet, full-bodied, persistent

Average chemical parameters

Parameters	Method	Unit	Target	Toll.+/-
Density (20°C)	OIV method	g/cm ³	1.085	+/- 0.9 %
Alcool in volume	OIV method	%Vol	0.06	1,5 max

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Reduced sugars	D.M.12/03/1986	g/l	160	+/- 10 %
Total Acidity	D.M.12/03/1986	g/100 ml	6	6 min
Total dry extract	D.M.12/03/1986	g/l	200	+/-5%

Comments: These parameters could vary though the product is the same. That's because of the features of the raw materials which can change following the production years and the environment features and changings.

Microbiological parameters

Parameters	Method	Unit	Tolerance
Total bacterial count	Microbiological culture	60 UTE/g	+ - 20
Yeasts	Micrbiological culture	0 UTE/ml	Present

Sterilisation process

Our products are not heat sterilized. We apply a filtration at 1 · m

Analysis and controls

Raw Material

Grape must: Parameters checked prior to the purchasing.

Internal and external control in order to confirm the compliance when goods enter the factory.

Wine vinegar: analysis at the time of withdrawal, control essential

Parameters when processing.

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Internal Controls:

- In each production stage, the main parameters are checked on the whole bulk. The acidity is analysed again on the first bottle filled.

Packing materials:

- Visual checking of the packaging material, while unloaded and utilized, to verify the compliance with the requirements of the customer, of the manager, of the production department and finally of the supplier, as well.

- An external checking is made in case of incongruity during the first inspection.

Bottling stage:

- The end product has to meet all the quality and packing requirements so this checking is carried out during the production in different place by the operators working on the bottling line.