



Cert. n.° Q.02.007

Aceto Balsamico di Modena I.G.P.
(Cert. N.21631 – DPC030 - CSQA)
Basic Quality – (20% Concentrated Grape Must)

S CS 13-02

COMPOSITION

Ingredients : Wine Vinegar , Concentrated Grape Must , Caramel Color
Contains Natural Sulfites Not Added

Characteristics of the raw materials:

Specially produced wine vinegar from selected Italian wine cellars; concentrated grape must, cooked concentrated grape must, coming from grapes: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana, Montuni.

Organoleptic features of the end product:

Appearance: Clear and bright

Colour: Dark brown

Bouquet: Persistent, delicate and slightly acid, with any woody notes

Taste: Sweet-and-sour, balanced

Maturation: it matures in oak and chestnut casks for 2 months, at least.

A Quality Assurance Programme ensures that the raw materials and the product comply with their typical parameters. Each phase in production is carried out under the strictest mandates of the Law regarding the hygienic handling of foodstuffs in the manufacturing process.





Farmers from Italy



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Chemical-physical parameters:

Parameter	u.m.	min	max	Limit under the law	
Developed alcohol degree	%	0	1,5	< 1.5%	(Cee n.583/2009)
Density at 20° C	Kg/l	1,060	1,070	Min. 1.06	(Cee n.583/2009)
Total acidity	%	6,0	6,4	Min. 6%	(Cee n.583/2009)
Total sulphurous anhydride	mg/l	0	100	Max 100 mg/l	(Cee n.583/2009)
Ashes	g/l	3,5	5,5	Min. 2.5g/l	(Cee n.583/2009)
Reduced dry extract	g/l	30	50	Min. 30 g/l	(Cee n.583/2009)
Reducing sugars	g/l	110	135	Min. 110 g/l	(Cee n.583/2009)

Microbiological characteristics:

The product is stable.

Parameter					
Energy					
Protein					
Fat	Total				
	Saturated				
	Trans				
	Polyunsaturated				
Carbohydrate	Monounsaturated				
	Total Sugar				
Sodium					

* Based on a 2000 Calorie





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ALLERGENS	The product contains	The product does not contain
	YES	NO
Cereals containing gluten, ie. Wheat, rye, barley, oats, spelt.		X
Crustacea and their products		X
Fish and fish products		X
Tree nuts and their products		X
Sesame seeds and their products		X
Peanuts and their products		X
Honey and bee products (including royal jelly)		X
Peanut		X
Peanut Oil		X
Tree Nuts		X
Soy Product (excluding Soybean Oil)		X
Soya Oil		X
Dairy Product		X
Egg Product		X
Shellfish		X
Poppy Seed		X
Sesame Seed		X
Celery (Stalk/Root/Leaf)		X
Cottonseed		X
Sunflower Seed		X
Gluten		X
Corn		X
Sulfiting Agents	X (< 100 PPM)	
Mustard		X
Other		X





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GMO PRESENCE: The product and it's ingredients don't contain genetically modified material; the product and it's ingredient are not produced form any genetically modified material.

IONIZING RADIATION: The product and it's ingredient have not been treated with ionized

SHELF LIFE AND STORAGE:

As the natural acidity level is approximately 6% , the product preservation is unlimited if the container is safely sealed and stored at room temperature.

Redatto da R.lab./TL: _____ 03/08/13

