

PRODUCT SPECIFICATION

PRODUCT Balsamic Vinegar of Modena PGI - B01BAS – **VIAGGIO BRAND**

DESCRIPTION

Balsamic Vinegar of Modena

INGREDIENTS

Wine vinegar, concentrated grape must ⁽¹⁾, colorant: caramel E150D
(1) Vines: Albana, Ancellotta, Fontana, Lambrusco, Montuni, Sangiovese e Trebbiano

AGEING IN WOODEN BARRELS

60 days minimum

SENSORY CHARACTERISTICS

Appearance: clear and bright

Colour: dark brown

Aroma: typical, lingering, intense and suitable, pleasantly vinegary

Flavour: good balance of sweet and sour, pleasant and distinctive

CHEMICAL AND PHYSICAL CHARACTERISTICS

PARAMETER	ACCEPTABILITY VALUE	TOLERANCE	
Total acidity	6,00 g/100ml	-	+ 0,50
<i>DM 161/86 Met II pag. 93</i>			
Sulphur dioxide	max. 100 mg/l	-	-
Ash	min. 2,5 g/l	- 0,1	-
Density at 20°C	1,0630 g/ml	- 0,006	+ 0,03
<i>IOP - LAB 05 06/05/2002 rev. 0</i>			
Net dry extract	min. 35 g/l	- 5	-
Total dry extract	min. 150 g/l	- 10	-
Heavy metals:	Pb	max. 0,2 mg/l	-
	Zn	max. 5,0 mg/l	-
	Cu	max. 1,0 mg/l	-
Alcohol content	max. 1,5 %Vol	-	-
Reducer sugars	min. 115 g/l	- 5	-
pH	2,5 - 3,5	-	-

MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	ACCEPTABILITY VALUE	TOLERANCE
Microbial load in P.C.A. at 30°C for 72h	max. 60 CFU/ml	+ 20 CFU/ml
Yeasts	max. 30 CFU/ml	+ 10 CFU/ml
Moulds	max. 30 CFU/ml	+ 10 CFU/ml
Enterobacteria	n.a.	
Coliforms	n.a.	
E. Coli	n.a.	
Lipolytic bacteria	n.a.	
Staphylococcus	n.a.	
Salmonella	n.a.	
Listeria	n.a.	
Lactics	n.a.	
Bacillus cereus	n.a.	
Aerobic sporocyst	n.a.	
Anaerobic sporocyst	n.a.	

APPROXIMATE NUTRITIONAL VALUES (analytical)

Reg. (CE) 1169/2011 and subsequent amendments*

US Food labeling guide of 09/94 and subsequent amendments**

	EU NUTRIENTS (100ml)	USA NUTRIENTS (15ml)
	Tolerance: ± 20%	
Energy	77 Kcal	12 Kcal
	327 KJ	49 KJ
Proteins	0,6 g	0,1 g
Fats	0,0 g	0,0 g
of which saturated fats	0,0 g	0,0 g
of which monounsaturated fats	0,0 g	0,0 g
of which polyunsaturated fats	0,0 g	0,0 g
of which trans fat	0,0 g	0,0 g
of which cholesterol	0,0 g	0,0 g
Carbohydrates	20,1 g	3,0 g
of which sugars	11,1 g	1,7 g
Sodium ⁽¹⁾	16,3 mg	2,4 mg
Fibres	none	none
Lactose	none	none
Gluten	none	none

(1) Salt: Sodium x 2,5 = 40,75 mg

STORAGE TEMPERATURE

4°C - 30°C sealed pack

STORAGE INSTRUCTIONS

Store in a cool, dry place with no large variations in temperature and protect from sunlight

SHELF LIFE IN SEALED PACK

There is no legal obligation to state a "best before" date for Balsamic Vinegar of Modena, but Farmers From Italy Foods . assigns a maximum shelf life of 5 years on its own-brand packs or if specifically requested by the customer



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PROD
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PGI

Our Acetificio operates in compliance with Reg. (CE) 583/2009 concerning "entering a name in the register of protected denominations of origin and protected geographical indications [Aceto Balsamico di Modena (PGI) and the relative • DPC 030 (CSQA): Control Plan for "Aceto Balsamico di Modena" PGI]

CUSTOM CODE
2209 ⁽¹⁾

(1): Reg. (CE) 1214/07 and subsequent amendments

PROVENIENCE
Italy ⁽¹⁾

(1): DDL 135/09 converted into law by the 166/09 and subsequent amendments

PREFERRED ORGIN

UE

ALLERGENS

Products are free from allergens in compliance with EU Directives 89/03 and 142/06, and Italian Dlgs 114/06 and subsequent amendments, in accordance with the table below

ALLERGENS	CERTAIN PRESENCE	USED ON THE SAME LINE	USE IN PLANT	PRESENCE IN PLANT	CERTAIN ABSENCE
Gluten-containing cereals (wheat, rye, barley, oats, spart, kamut or their hybrids)	NO	NO	NO	NO	YES
Shellfish and shellfish products	NO	NO	NO	NO	YES
Eggs and egg products	NO	NO	NO	NO	YES
Fish and fish products	NO	NO	NO	NO	YES
Groundnuts and groundnut products	NO	NO	NO	NO	YES
Soya and soya products	NO	NO	YES	YES	YES
Milk and dairy products (including lactose)	NO	NO	NO	NO	YES
Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, Queensland nuts and derivates.	NO	NO	NO	NO	YES
Celery and celery products	NO	NO	YES	YES	YES
Mustard and mustard products	NO	YES	YES	YES	YES
Sesame seeds and sesame products	NO	NO	NO	NO	YES
Sulphur dioxide and sulphites in concentrations of more than 10mg/kg expressed as SO ₂	(≤100 mg/l)	YES	YES	YES	NO
Lupins and derivates	NO	NO	NO	NO	YES
Molluscs and derivates	NO	NO	NO	NO	YES

HACCP

This Acetificio guarantees the application of a health and hygiene self-monitoring system in compliance with Reg. (CE) 852/04 and subsequent amendments on the subject of food safety

GMO

Products are free from GMOs in compliance with Reg. (CE) 1829/03 and 1830/03 and subsequent amendments

CERTIFICATIONS

UNI EN ISO 9001:2008

BRC Global Standard - Food- Higher level

IFS International Food Standard - Higher level

DIETARY ADVICE

Balsamic Vinegar of Modena can be used in vegetarian diets and gluten, lactose and fat-free diets. It is not recommended in vegan diets. It does not hold kosher or halal certification



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ASSOCIATED ENVIRONMENTAL FACTORS

Waste Production:	Applicable
Packaging materials:	Applicable
Noise pollution:	Not Applicable
Environmental Damage:	Not Applicable
Hazardous Substances:	Not Applicable
Fire Hazard:	Not Applicable
Ionising Radiation:	Not Applicable

ASSESSMENT OF THE ENVIRONMENTAL FACTORS IDENTIFIED

Water Pollution

The appearance is directly dependent on the type of "pack" offered for sale
 The associated environmental impacts are linked basically to spills of the product

In view of the type of raw materials used, even though they are highly biodegradable, they should not be discharged straight into lakes or rivers
 The product can easily be treated in biological treatment plants, and can be recycled

Regardless of the form in which the product is offered for sale, as well as the storage instructions already provided in the product safety information, it should also be stored on non-permeable terrain if possible

Soil contamination

In the event of spills onto the ground, clean up the area as soon as possible, by removing the product
 Since the raw materials are highly biodegradable, no particular forms of decontamination are considered necessary

Waste Production and Packaging Disposal

Product which has passed its sell-by date, or product recovered from the operations described in the previous points, is classified to all intents as WASTE

All packaging materials can be recycled by authorized firms.

Glass: Recyclable/Reusable
 Cardboard: Recyclable
 Primary and secondary packaging: Recyclable/Reusable
 Plastic: Recyclable
 Product: Can be recycled in biological treatment plants (bio gas production)

For the correct identification of the respective CER codes, reference should be made to the annexes to Dlgs 152/06 and subsequent amendments

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