

PRODUCT

Organic Balsamic Vinegar of Modena

DESCRIPTION

Organic Balsamic Vinegar of Modena

INGREDIENTS

 Organic wine vinegar, organic concentrated grapes must.
Contains natural sulphite.
ORGANOLEPTIC PARAMETRES
Appearance liquid deposits without uniform, moderately dense

Color dark brown with pale orange, bright

Smell penetrating and persistent, sweet and fruity, typical of Balsamic Vinegar of Modena, harmonious and free of extraneous notes

CHEMICAL PARAMETERS

PARAMETERS	ACCEITABILITY RANGE	LIMIT
Total acidity as acetic acid	6,- 6,20 g/100ml	≥ 6
Thickness at 20°C/20°C	1,090-1,120	≥ 1,06
Alcohol (ml/100ml)	≤ 1,5	≤ 1,5
Dry extract without sugar (g/l)	35-45	≥ 30
Reducing sugar (g/l)	165-245	≥ 110
Total sulphurous anhydride (mg/l)	<10	≤ 100
Heavy Metals	Pb	0,15 mg/l
	Zn	max. 5.0 mg/l
	Cu	max. 1.0 mg/l
	Fe	max. 2.0 mg/l
Ashes (g/l)	3,0-5,5	≥ 2,5

MICROBIOLOGIC CHARACTERISTICS

PARAMETERS	ACCEITABILITY RANGE	LIMIT
Total mesophilic Upload (ufc/ml)	≤ 100	
Yeast (ufc/ml)	≤ 100	
Mould (ufc/ml)	0	

OGM and ALLERGENS

Is guarantee GMOs absence according to Directive 90/200/EEC, 1829/2003/CE-1830/2003/CE Reg. The product not contains sulphites in a concentration ≥10 mg/l in compliance to the Reg. No 1169/2011, Annex II.

NUTRITIONAL CHARACTERISTIC

	Values for 100 ml	Values per serving (15ml) and on % daily needs*	
	Values	Values	%
Energy	97,8 Kcal - 417,1 KJ	14,6 Kcal - 62,6 KJ	
Fat	0,0 g/100ml	0,0 g/15 ml	0
of which saturated	0,0 g/100ml	0,0 g/15 ml	
Carbohydrates	18,6 g/100ml	2,8 g/15ml	1,0
of which sugars	18,6 g/100ml	2,8 g/15ml	
Fiber	0,0 g/100ml	0 g/15ml	0
Protein	1,0 g/100ml	0,2 g/15ml	0,4
Salt	0,033 g/100ml	5,0 g/15ml	0,08

* based on a 2000 kcal diet

STORAGE CONDITION

The product can be stored in a cool, dry place, away from direct sunlight

SHELF LIFE

If required 3/5 years for FIFO

Organic product according to Reg. CEE 834/2007 and subsequent modification.