

DATE: 08/03/2023



## **BALSAMIC VINEGAR “ROUND BOTTLE” ML 500**

### **COMPOSITION**

**Ingredients :** Wine Vinegar, concentrated grape must, colouring caramel E150D. Contains **sulfites**

#### **Characteristics of the raw materials:**

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

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#### **Organoleptic features of the end product:**

**Appearance:** Clear and bright

**Colour:** Dark brown

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

**Taste:** Sweet-and-sour, balanced

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**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.





*Chemical-physical parameters:*

<i>Parameter</i>	<i>u.m.</i>	<i>min</i>	<i>max</i>	<i>Limit under the law</i>	
Total alcohol content	%	0	1,5	< 1.5%	(Cee n.583/2009)
Density at 20° C	Kg/l	1,075	1,085	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	6	Min. 2.5g/l	(Cee n.583/2009)
Reduced dry extract	g/l	30	60	Min. 30 g/l	(Cee n.583/2009)
Reducing sugars	g/l	125	170	Min. 110 g/l	(Cee n.583/2009)

*Microbiological characteristics:*

The product is stable.

**NUTRITIONAL FACTS**

<i>Parameter</i>		<i>m.u.</i>	<i>Value for 100 ml of product</i>	<i>Serving Size (15 ml)</i>	<i>Daily Values % (*)</i>
Energy		<b>kJ</b>	<b>350</b>	<b>52</b>	<b>0,6</b>
		<b>kcal</b>	<b>82</b>	<b>12,3</b>	<b>0,6</b>
Fat	<b>Total</b>	<b>g</b>	<b>0</b>	<b>0</b>	<b>0</b>
	<b>Saturated</b>	<b>g</b>	<b>0</b>	<b>0</b>	<b>0</b>
	<b>Trans</b>	<b>g</b>	<b>0</b>	<b>0</b>	<b>0</b>
	<b>Polyunsaturated</b>	<b>g</b>	<b>0</b>	<b>0</b>	<b>0</b>
	<b>Monounsaturated</b>	<b>g</b>	<b>0</b>	<b>0</b>	<b>0</b>
Carbohydrate	<b>Total</b>	<b>g</b>	<b>15</b>	<b>2,2</b>	<b>0,82</b>
	<b>Sugar</b>	<b>g</b>	<b>14,1</b>	<b>2,1</b>	<b>2,35</b>
Protein		<b>g</b>	<b>1</b>	<b>0</b>	<b>0</b>
Salt		<b>g</b>	<b>0,01</b>	<b>0</b>	<b>0</b>

\* Based on a 2000 Calorie





<i>ALLERGENS</i>	<i>The product contains</i>	<i>The product does not contain</i>
	YES	NO
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Honey (including royal jelly)		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Lupin and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	X (< 100 PPM)	
Molluscs and products thereof		X
Other		X

**GMO PRESENCE:** The product and its ingredients don't contain genetically modified material; the product and its ingredients are not produced from any genetically modified material.

**IONIZING RADIATION:** The product and its ingredients have not been treated with ionized

**SHELF LIFE AND STORAGE:**

As the natural acidity level is approximately 6%, the product preservation is up to three years from the date of production if the container is safely sealed and stored at room temperature.

