

	SCHEDA TECNICA			 
	GLASSA ALL'AC. BALS. DI MODENA IGP 250g			
Pag. 1 / 2	TS-MPT-QU-00012	Vers. 00	In vigore dal: 22.01.2019	

**PRODUCT DENOMINATION**      **Glaze with Balsamic Vinegar of Modena**

**SIZE**      250 ml PET bottle

**TRADEMARK**      **PONTI**

**CATEGORY**      **Dressing**

#### PRODUCT DESCRIPTION

Dressing based on vinegar and grape must

#### ORGANOLEPTIC CHARACTERISTICS

Appearance: dark, not transparent, bright surface, dense and creamy aspect, smooth texture.

Colour: dark brown.

Bouquet: acidulous (reminds vinegar), fruity and floral bouquet.

Taste: sweet and sour, fresh, balanced.

#### CHEMICAL CHARACTERISTICS

<i>Parameter</i>	<i>UM</i>	<i>Value</i>	<i>Method of analysis</i>
Total acidity	%	3,0 - 3,5	Potentiometric
pH	-	2,8 – 3,5	Potentiometric
Viscosity	cm/30"	12,5 - 14,0	Viscosity (Bostwick)

#### SALE NAME

Glaze with Balsamic Vinegar of Modena.

#### METHOD OF USE / STORAGE CONDITIONS

This product is ready to be used. It may cause trouble to consumers which has developed intolerance or allergies to the here below mentioned substances.

Keep the product cool and dry at ambient temperature. Please handle the product carefully as to avoid any damages that might compromise the seal.

Do not expose the product to direct sunlight, to temperatures higher than 50°C and to sources of heat that could alter its original characteristics.

The product must not be frozen, or in any case be exposed to freezing temperatures, as to avoid the alteration of the organoleptic characteristics.

#### INGREDIENTS LIST

Cooked grape must, Aceto Balsamico di Modena IGP 38% (wine vinegar, concentrated grape must, cooked grape must, colour: caramel E 150d), wine vinegar, colour: caramel E 150d, modified corn starch, thickener: xanthan gum. Contains **Sulphites**.

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#### ALLERGENS

The product contains sulphites <100 ppm according to Reg. EU 1169/2011 and subsequent updates.

#### O.G.M.

In the preparation and production of the product no ingredients are used that may derive from genetic modification processes; all the ingredients used are declared by suppliers that comply with the provisions in force (EC regulation 1829/2003).

#### CONTAMINANTS

The product meets the criteria of Reg. CE 1881/2006 and subsequent updates.

#### SHELF-LIFE

⇒ 24 months from the production date

**N.B.:** the minimum conservation term refers to the product in intact packaging, correctly stored.

#### PACKAGING

##### **net weight (g)**

↪ total nominal quantity declared on the label ⇒ **250g.**