




## TECHNICAL SHEET PRODUCT

### Balsamic Vinegar of Modena PGI

Date Jan 2021  
Rev. 9

Class	Balsamic Vinegar			
Selling name	Balsamic Vinegar of Modena PGI			
PRODUCT DESCRIPTION	Product obtained from the union of must and wine vinegar according to the European law No. 583/09 (Balsamic Vinegar of Modena PGI) and subsequent updates.			
Ingredients	wine vinegar grape must (concentrated) Dye: E 150 Antioxidant: E 220			
Brief description of the product	Specially produced wine vinegar, concentrated grape must, cooked grape must, coming from authorized* grapes properly selected. * European IGP rules			
Maturation	it matures in oak 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.			
Approval characteristics of the product				
Chemical/Physical	Parameter		value	Limits
	Total acidity in acetic acid		> 6	≥ 6,0 (D.P.R. n. 162, 12/2/65)
	Total Dry Extract (g/l)		165	---
	Reduced dry extract (g/l)		33	≥ 30 (D.M. 27/3/86)
	Sulphur dioxide (mg/l)		< 100	≤ 100 (Dir. 94/.../CE)
	Density 20°C (g/ml)		1,07	(P/V)
	Copper (mg/l)		< 1	≤ 1 - (D.M. 27/3/86)
	Zync (mg/l)		< 5	≤ 5 (D.M. 27/3/86)
	Lead (mg/l)		< 0,3	≤ 0,3 (D.M. 27/3/86)
	Total mesophilic charge (cfu/ml)		< 100	MFHPB -22.03.2002
	Yeasts (cfu / ml)		< 100	MFHPB -22.03.2002
	Molds (cfu / ml)		0	MFHPB -22.03.2002
	Organoleptic characteristics	Appearance:		dark and dense liquid.
		Colour: brown.		brown.
Bouquet:		acid, with typical flavours.		
Taste:		sweet-and-sour, balanced, “cooked” aftertaste.		
Product hygienical protection				
Contaminants	The product meets the criteria of Reg. CE 1881/2006 and subsequent updates.			
GMO	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).			

ALLERGENS:	The product contains sulphites < 10 ppm according to Reg. EU 1169/2011 and subsequent updates.		
Glutine	this product does not contain gluten		
Ionizing radiations	this product has not been treated with ionizing radiation		
Intended use	The product that does not require any particular type of treatment before being consumed. Suitable for all types of consumers, except those who manifest intolerances and / or allergies to the substances mentioned in this document or in the presence of particular needs or intolerances of which the company cannot be aware.		
Average nutritional values	(Average analytical values)		
	for 100 ml	for serving (15 ml)	
Energetic value	76 kcal - 325 Kj	11 kcal 49 Kj	
Fat	0 g	0 g	
of which Saturated	0 g	0 g	
of which Trans	0 g	0 g	
Carbohydrates	14 g	2 g	
of which sugar	14 g	2 g	
Protein	0,2 g	0 g	
Salt	0,05 g	0 g	
Conservation modality	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.		
Maximum limit of conservation or best before date	60 months		
Traceability	Lot of production - Production date		
<div><div>COSTA D'ORO S.p.A. Via C. Merini, 1 06049 Spoleto (Pg) – ITALY Tel 0039 0743 23061 Fax 0039 0743 221400 P.I. 0 1 4 8 5 9 9 0 5 4 1</div><div>Laboratory Director </div></div>			