PRODUCT DENOMINATION	**Balsamic Vinegar of Modena - Quality D+ -**
TRADEMARK	*Ponti*
CATEGORY	**Balsamic Vinegar of Modena**

PRODUCT DESCRIPTION

Product obtained from the union of must and wine vinegar according to the European law No. 583/09 (Balsamic Vinegar of Modena) and subsequent updates.

ORGANOLEPTIC CHARACTERISTICS

Appearance: dark and dense liquid.

Colour: dark brown, with reddish shades

Bouquet: acid, with typical flavours.

Taste: sweet-and-sour, balanced, pleasant.

CHEMICAL CHARACTERISTICS

Parameter	UM	Value	Method of analysis
Total acidity in acetic acid	%	> 6	Potentiometric
Total Dry Extract	g/l	210 - 230	Densimeter
Density	g/ml	1,095 – 1,099	Densimeter

SALE NAME

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

Wine vinegar, concentrated grape must, cooked grape must, colour: caramel E 150d. Contains SULPHITES

ALLERGENS

The product contains sulphites < 70 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.