



GLAZE WITH BALSAMIC VINEGAR OF MODENA

“Glassy” 500 ml

FCR-0165

Bar code: 8033622240105

ORGANOLEPTIC FEATURES

- Aspect:** Thick and velvety
Colour: Dark brown
Flavour: Typical, persistent, intense and delicate,
exquisitely acid flavor with eventual wood notes.
Taste: Sour-and-sweet, balanced, pleasant and typical.

INGREDIENTS

Cooked grape must – Balsamic Vinegar of Modena (Wine vinegar- cooked grape must – colour: caramel E150d), modified corn starch, sugar, colour caramel E150d. Contains **sulfites** – **Gluten free**

STORAGE AND SHELF-LIFE

The product is to be stocked in its original containers, far from direct sun irradiation and at ambient temperature. A shelf-life of 3 years has been determined in tightly closed packs.

DESTINATION

All Customer’s categories except those with a sensibility to described ingredients. Glaze with Balsamic Vinegar of Modena is suitable of vegetarian diets and gluten, lactose and fat free diets.

ALLERGENS The product contains **sulfites**, no other allergens are contained as per UE Reg. 1169/2011, CE directive 2003/89/CE and 2006/142 and as per D.lgs 8th February 2006, n° 114 and relevant changes.

MANUFACTURING PROCESS

Raw material receipt- blending of Glaze with Balsamic Vinegar of Modena - filtering - filling – encapsulation - labelling- shipment.



250 ml



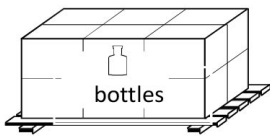
12



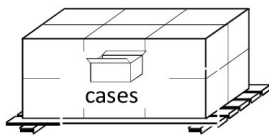
11,8
tare 0,03



29.8x19.2x24.8



1740



90 cases
18 cases x 5 layers



EURO

MANUFACTURING AND FILLING PLANT Bomperto (MO), via Carlo Testa 3/c



CHEMICAL PHYSICAL FEATURES

PARAMETRE	AVERAGE VALUE	TOLERANCE	UoM	METHOD
DENSITY	>1.24	+/-0.0015	g/l	OIV MA-AS2-01°R2009
TOTAL ACIDITY (ACETIC ACID)	MIN. 3.8	+0.30	g/l	OIV MA-AS2-01°R2009
ALCOHOL CONTENT	Max 1.5		%v	DM12/03/1986 GU N°16114/07/1986 ALL.V
REDUCING SUGARS	>400		g/l	MI 004 REV 11 2013
TOTAL DRY CONTENT	>500		g/l	DM12/03/1986 GU N°16114/07/1986 ALL.VI
SULPHUR DIOXIDE	<30		PPM	OIV RESOLUTION
ASHES	3.5		g/l	OIV RESOLUTION
LEAD	MAX 0.200		Mg/l	OIV RESOLUTION
COPPER	MAX 1.00		Mg/l	OIV RESOLUTION
ZINC	MAX 5.00		Mg/l	OIV RESOLUTION
PH	2.9	0.10		OIV RESOLUTION

BIOLOGICAL AND MICROBIOLOGICAL FEATURES

PARAMETRE	AVERAGE VALUE	PARAMETRE	AVERAGE VALUE
YEASTS	< 10 ufc/ml	LACTOBACILLI	< 10ufc/ml
MILDEWS	< 10 ufc/ml	PARASSITES	ABSENT

AVERAGE NUTRICTION FACTS

PARAMETRE	100 ML	15ML
ENERGY	1069 Kj /255 Kcal	160 Kj /38 Kcal
FAT	0,0 g	0,0 g
SATURATED FAT	0,0 g	0,0 g
MONOSATURATED FAT	0,0 g	0,0 g
POLISATURATED FAT	0,0 g	0,0 g
TRANS FAT	0,0 g	0,0 g
CHOLESTEROL	0,0 g	0,0 g
TOTAL CARBOHYDRATES	58,8 g	8,8 g
SUGAR	53,3 g	8,0 g
PROTEIN	1,9 g	0,3 g
SALT	0,1 g	0,01 g
DIETARY FIBRE	ABSENT	ABSENT
LACTOSE	ABSENT	ABSENT
GLUTEN	ABSENT	ABSENT

CORPORATE CERTIFICATION

BRC Global standard Food – AA;
IFS International Food Standard – Higher level
ORGANIC Company certified as per Reg. CE n. 834/07 and following changes.



GMO Our product are GMO free as per Reg. (CE) 1829/2003 e 1830/2003 and following changes.

WASTE DISPOSAL

All the materials and the product contained in the packs can be either disposed of or recycled through appointed waste disposal organizations, according to the current laws about waste
Glass: recyclable
Cardboard: recyclable
Plastics: recyclable
Primary and secondary Packaging: recyclable
Product: disposable through biologic plants (production of bio gas).