



GLAZE WITH BALSAMIC VINEGAR OF MODENA

“Glassy Raspberry” 250 ml

FCR-0092 (PF674)

Bar code: 8036622240649 Customs code: 2209.00.91

ORGANOLEPTIC FEATURES

Aspect: Thick and velvety
Colour: Dark Brown
Flavour: Typical, intense and delicate, exquisitely acid flavour with eventual wood notes.
Taste: sour-and-sweet, balanced, pleasant, typical

INGREDIENTS

Cooked grape must, Balsamic Vinegar of Modena (39%) (Wine vinegar, cooked grape must, Color: caramel E150d), sugar, color: caramel E150d, modified corn starch, flavourings (0,15%), raspberry juice (0,03%). Contain **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.

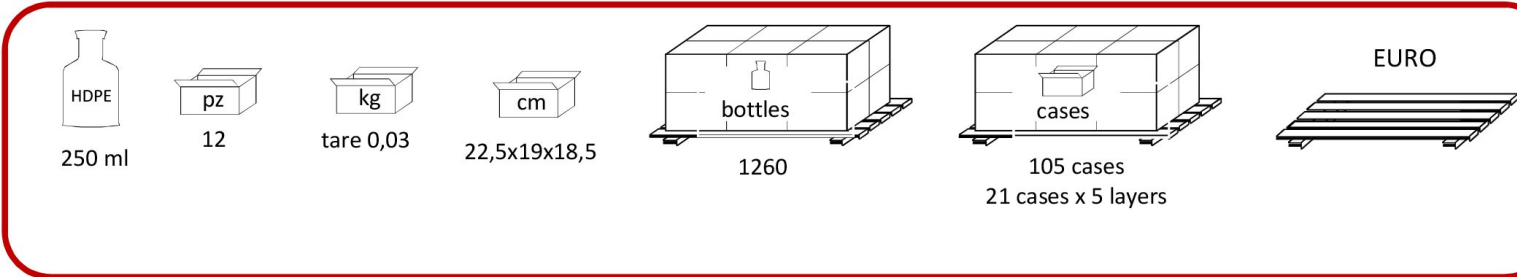
DESTINATION

All Customer’s categories except those with a sensibility to described ingredients. 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.



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



CHEMICAL PYSHICAL FEATURES

| PARAMETER | AVERAGE VALUE | TOLERANCE | UoM | METHOD |
|-----------------------------|---------------|-----------|------|--|
| DENSITY | >1.24 | + -0.0015 | g/l | OIV MA-AS2-01°R2009 |
| TOTAL ACIDITY (ACETIC ACID) | 3.8 | +0.30 | g/l | OIV MA-AS2-01°R2009 |
| ALCOHOL CONTENT | <0.50 | | %/v | DM12/03/1986 GU N°16114/07/1986 ALL.V |
| REDUCING SUGARS | >450 | | g/l | MI 004 REV 11 2013 |
| TOTAL DRY CONTENT | >600 | | g/l | DM12/03/1986 GU N°16114/07/1986 ALL.VI |
| SUPHUR DIOXIDE | <15 | | PPM | OIV RESOLUTION |
| ASHES | >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

| PARAMETER | VALORE MEDIO | PARAMETRE | VALORE MEDIO |
|-----------|--------------|--------------|--------------|
| YEASTS | < 10 ufc/ml | LACTOBACILLI | < 10ufc/ml |
| MILDEWS | < 10 ufc/ml | PARASSITES | ABSENT |

AVERAGE NUTRITION FACTS

| PARAMETRE | 100 ML | 15ML |
|---------------------|-------------------|-----------------|
| ENERGY | 1050 Kj /247 Kcal | 157 Kj /37 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 g | 8,70 g |
| SUGAR | 51 g | 7.6 g |
| PROTEIN | 0.30 g | 0,04 g |
| SALT | 0,1 g | 0,00 g |
| DIETARY FIBRE | ABSENT | ABSENT |
| LACTOSE | ABSENT | ABSENT |
| GLUTEN | ABSENT | ABSENT |

CORPORATE CERTIFICATION

BRC Global standard Food – AA grade;
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.

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).