



Technical Data Sheet



Balsamic Vinegar of Modena Dressing/"Topping"

COMPOSITION

Ingredients(*)	cooked grape must, "Aceto balsamico di Modena I.G.P. 38% (Wine vinegar, concentrated and cooked grape must, colouring caramel E150d), wine vinegar.
Colour	E150d
Thickener:	modified starch of maize (corn), xanthan gum (E415)
Antioxidant:	E220 (residue from raw material)

Characteristics of raw materials:

Caramel, Modified Starch, GMO free (IP certification).

Organoleptic features of the finished product:

Appearance:	dark, not transparent, bright surface, dense and creamy aspect, smooth texture
Colour:	dark brown
Bouquet:	acidulous taste (reminds vinegar), fruity and flowery bouquet
Taste:	sweet and sour, fresh, balanced

Chemical-physical parameters of finished product

	parameter	min	max	Limit values under the Law	
Total acidity (indicative value)	%	3.0	3.5	--- D.P.R. n. 162, 12/2/65	
	pH	2.8	3.5	---	
	Total sugars	g/Kg	440	480	---
	Sulphites (carried over from raw material)	mg/Kg	> 10		Upper 10 ppm; declared in label Dir. 94/.../CE
	Alcohol (carried over from raw materials)	%p/p	0.02	0.2	

A Quality Assurance Programme ensures that the raw materials and the product comply with their typical parameters.

Each phase of production is carried out under the strictest mandates of the Law regarding the hygienic handling of foodstuff in the manufacturing process.

Shelf-life, suggested Use by Date: 24 months from bottling.

(*) DIR 2000/13/EC 20 March 2000 relating to the labelling, presentation and advertising of foodstuffs, art.6.

Stampato da: alabmrtm

in data: 13/04/2010

Modello vers.10/03

Versione: 13/04/2010 04/10

Sostituisce versione: 03/10

Schedatecn: Condim baseABM, rev 2010-04, ENGI.doc

11/06 07/09