



## TECHNICAL DATA SHEET

PRODUCT NAME **Balsamic Vinegar of Modena I.G.P. ORGANIC**  
TYPE **Balsamic Vinegar**  
CODE **A\_105\_1\_BIO05**



### GENERAL CHARACTERISTICS

AGEING Minimum 8 years  
INGREDIENTS Cooked organic grape musts, organic wine vinegar  
TMC Product's life: 10 years. Expired date as indicate on the product label  
STORAGE Store at room temperature  
OGM Free from OGM material in accordance with Regulation CE 1829/2003 e 1830/2003 e s.m.i.  
ALLERGENS The product contains Sulphites in accordance with European Directive 2003/89/EC e 2006/142  
ORIGIN Modena - Italia, 100% Italian Organic Agriculture  
QUANTITY 250 ml

### ORGANIC CHARACTERISTICS

ASPECT Liquid, shiny, nicely thick.  
COLOR Shiny intense brown with gold and red reflections.  
SMELL Sweet-and-sour well balanced, intense and dedicate with fruit and woody hints  
TASTE Sweet-and-sour pleasantly balanced, fruity typical of cooked must, delicate and persistent.

### CHEMICAL CHARACTERISTICS

PARAMETER	DEGREE OF ACCEPTABILITY	TOLERANCE	
ACETIC ACID	6,5 g/100ml	-0,06	-
SO <sub>2</sub> , TOTALE	max 80 mg/l	-	20
DENSITY - 20°C	1,32 g/ml	-0,01	-
ESTRATTO SECCO TOTALE	min 140 g/l	-10	-
HEAVY METALS	Pb	max 0,2 mg/l	-
	Zn	max 5,0 mg/l	-
	Cu	max 1,0 mg/l	-
EHETYL ALCOHOL	max 0,5% Vol	-	1,0
SUGAR	min 120 g/l	-10	-

### MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	DEGREE OF ACCEPTABILITY	TOLERANCE
TVC	max 80 UFC/ml	20 UFC/ml
YEAST	max 40 UFC/ml	10 UFC/ml
MILDEW	max 40 UFC/ml	10 UFC/ml

### NUTRITIONAL FACTS MEDIUM VALUE FOR 100 ml

ENERGY	310 Kcal	1320 Kj	
PROTEIN	1,3 g		
CARBOHYDRATES	71,4 g	OF WHICH SUGARS	71,4 g
FATS	0 g	OF WHICH SATURATES	0 g
SALT	0,1 g		

### CERTIFICATIONS

Certificazione Biologica  
Ente di controllo:  
IT BIO 006, ICEA Bologna  
Reg. (CE) 834/07



In agreement with USDA  
National Organic Program  
100% Balsamic Vinegar of Modena

