

## CREMA DI BALSAMICO 500 ml

EAN 5420053200427

PRODUCT SPECIFICATION – dd. 09/01/2020

**Ingredients:** Aceto Balsamico di Modena IGP 92% (concentrated grape must, wine vinegar, dye: E150d), concentrated grapes juice, glucose syrup, modified maize starch, maltodextrin, dextrose, thickening agent: xanthan gum.

### Voedingswaarden per 100 g

Voedingswaarde	898 kJ 211 kcal
Koolhydraten	50 g
- Waarvan suikers	43 g
Vetten	0 g
- Waarvan verzadigd	0 g
Proteïnen	0,5 g
Zout	0,1 g

### Allergenes

Contains sulphites

### Product description

Sweet and sour Balsamic Cream made with Aceto Balsamico di Modena IGP

### Shelf Life

Technical: Limitate

Legal: Production Date + 3 years

### Storage

Closed bottle: Room temperature

Open bottle: Room temperature

We suggest not to submit the product to a strong temperature range, to long exposure to the sun rays or storage in cold rooms.

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### Legislation

Produced according to: Legge 527 2 agosto 1982; Legge 238 12 dicembre 2016; D.M. 27 marzo 1986; D.M. 209 27 febbraio 1996; D.lgs. 108 25 gennaio 1992; D.lgs. 123 3 marzo 1993; D.lgs. 224 8 luglio 2003; DPR 162 12 febbraio 1965; Reg EC 852/2004; Reg. EC 1881/2006; Reg EU 1308/2013; Reg. EC 178/2002; Reg. EU 1169/2011.

### Item Composition

Unit of Sale	1 flacone 500 ml	610 g	655 g
Sale units per Master	12 flaconi 500 ml	7320 g	7860 g
Masters per pallet	840 flaconi 500 ml	512,4 kg	570 kg
Pallet composition	5 layers x 14 masters per layer = 70 colli		

Pallet type : 80 x 120 - EPAL

### Product batch identification

Production Batch = DD.MM.YYYY + 3 years LX X = progressive number

### Organoleptic characteristics

Aspect: Creamy, shiny

Consistency: Creamy

Color: Deep brown

Scent: Typical aromatic, bittersweet

Taste: Bittersweet, full-bodied, persistent

### Average chemical parameters:

Proprietà	Metodo	Unità	Target	Toll. +/-
Density(20°C)	OIV method	g/cm <sup>3</sup>	1,24	+/- 1%
PH	Off. Potentiometric Met.	Log{H+}	3	+/- 15%
Anidride Solforosa (SO <sub>2</sub> )	Off. Method	Mg/L	40	<100 mg/L
Total Acidity	D.M. 12/03/1986	g/100ml	3.2	+/- 0,2

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**Comments:** These parameters could vary though the product is the same. That's because of the features of the raw materials which can change following the production years and the environment features and changings.

**Microbiological parameters**

Parameter	Method	Unit	Tolerance
Total bacterial count	Culivation on soil	30 UFC/g	<100 UFC/g

**Analysis and controls**

**Raw Material Balsamic vinegar of Modena:**

-The essential parameters are checked before being processed.

**Solid Ingredients :** glucose syrop, maltodextrine, dextrose, modified maize starch,xanthan gum.

- Control of absence of solid impurity

**Internal Controls:**

- In each production stage, the main parameters are checked on the whole bulk. The acidity is analysed again on the first bottle filled.

**External Controls:**

- Checking and analyses carried out by an external laboratory on random samples withdrawn during 3 production stages / year.

- If necessary, some other analyses are made for further knowledge of the product.

**Packing materials:**

- Visual checking of the packaging material, while unloaded and utilized, to verify the compliance with the requirements of the customer, of the manager, of the production department and finally of the supplier, as well.

- An external checking is made in case of incongruity during the first inspection.

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**Bottling stage:**

- The end product has to meet all the quality and packing requirements so this checking is carried out during the production in different place by the operators who works on the bottling line.