



SINCE 1912 ...
BALSAMIC VINEGAR OF MODENA



Monari Federzoni	SPECIFICATION SHEET	DR 2.2.3-1 Rev: 1
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PRODUCT	PGI BALSAMIC VINEGAR OF MODENA
Item	1MFV FVERDE5

Product note	Ingredients: wine vinegar (wine, water), concentrated grape must, caramel colour E150d. Contains sulfites. NOTE: Contains sulfites (must be written bold or underlined)
Certified PGI	

Organoleptic characteristic	GMO PRESENCE / IRRADIATION
Aspect: limpid and bright Colour: dark brown Aroma: distinctive, persistent, intense and gentle Taste: sweet and sour	The Monari Federzoni Balsamic Vinegar of Modena is OGM free as per Reg. 1829/2003/CE - 1830/2003/CE rules. No irradiation is used. (Reg. CE 1169/2011 - D. Lgs. 94/2001 - Dir.1999/2/CE)

Physical - Chemical Characteristic				Declaration according to the 2003/89/CE directive and the guide for the application of the ALLERGEN labelling regulation in vigour.	
Description		acceptability	Tolerance		
Density	g/ml	1,076	-0,01	+0,025	
Acidity	g/100ml	6,00	-	+0,40	
Alcohol	%vol	max 1,5	-	-	
Total sulfites	mg/l	max 100	-	-	
Ashes	g/l	min 2,5	-	-	
Copper	mg/l	max 1	-	-	
Lead	mg/l	max 0,2	-	-	
Zinc	mg/l	max 5	-	-	
Microbiological limits					
			Parameter	Acceptability	
			Total colyforms	< 10 ufc/ml	
			Stafilococco aureo (coag. pos.)	< 10 ufc/ml	
			Salmonella	0 ufc/ml	
			Listeria monocytogenes	0 ufc/ml	
			Escherichia coli	< 10 ufc/ml	

Nutrition Facts		100 ml	10 mL		Method and temperature of preservation			
Calories	kJ	338	34	Keep the bottle in a dry and dark place not under the direct light Keep at temperature between +4 /+30°C - try to avoid the sudden changes of temperature				
Calories	Kcal	79	8					
Fat	g	0	0					
of which Saturates	g	0	0					
Carbohydrates	g	14	1,4					
of which Sugars	g	14	1,4					
Protein	g	0,9	<0,5					
Salt	g	0,08	<0,01					
							BB (shelf life)	
							Vinegar is on the list of foodstuffs dispensed from an optimal use by date. Any specific request relevant to UE or Extra UE countries needs will be verified time by time	
% Reference intake of an average adult (8400 kJ /2000 kcal)								

Responsabile Qualità
Roberto Settomini
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