

	ACETO BALSAMICO DI MODENA I.G.P.  BALSAMIC VINEGAR OF MODENA WITHOUT CARMEL	SQP.sab152 2S/2L Rev. 08 - 16.11.2023 Page 1 of 3
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PRODUCT DESCRIPTION:

ACETO BALSAMICO DI MODENA I.G.P. (BALSAMIC VINEGAR OF MODENA).

“Certified by a Control Body authorized by the Competent Ministry - **ITALY**”

The Balsamic Vinegar of Modena is obtained in conformity to the Commission Regulation (EC) number 1151/12 and Reg. (CE) N° 583/2009 and subsequent amendments.

INGREDIENTS: Wine vinegar, concentrated grape must, cooked grape must. *Contains **sulphites**.*

ORGANOLEPTICAL FEATURES:

Appearance	Dark and moderately dense liquid	Visual observation
Colour	Dark brown with orange reflections and gleaming	Visual observation
Smell and taste	Round and spirited. Brisk yet vibrantly balanced	Organoleptic test

CHEMICAL AND PHYSICAL FEATURES:

Analysis	Method/ Ref. Method	M.U.	Value
Total acidity (acetic acid)	Acid –base Titration	g/100ml	6.0 – 6.2
pH	Potentiometry	pH units	2.5 – 3.5
Relative density 20°/20°	Hydrostatic balance		1.09 – 1.12
Total dried extract	Calculation	g/l	210 – 300
Total dried extract without sugars	Calculation	g/l	35 – 45
Reducing sugars	Fehling	g/l	175 – 255
Total alcohol	Distillation	ml/100 ml (%)	< 1.5
Total sulphur dioxide	Distillation and Titration - OIV MA-F-AS323-04-DIOSOU Modified (UIV Method MI073 rev2 2013)	mg/l	< 60
Copper	ICP – MS/ Atomic Adsorption	mg/l	< 1
Zinc	ICP – MS/ Atomic Adsorption	mg/l	< 5
Lead	ICP – MS/ Atomic Adsorption	mg/kg	< 0.1

MICROBIOLOGICAL FEATURES:

Test	Method	Unit	Standard values
Total Viable Count	ISO 4833	cfu/ml	< 100
Yeast	ISO 21527	cfu/ml	< 10
Moulds	ISO 21527	cfu/ml	<1
Salmonella	ISO 6579	/25 ml	Absent

Edited by CQ	Verified by AQ	Approved by DAQ-RD
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NUTRITION DECLARATION per 100 ml (average values) according to Reg. EU 1169/2011

Energy (kJ/ kcal)	481/113
Fat (g)	0
of which saturates (g)	0
Carbohydrate (g)	23
of which sugars (g)	22
Fibre (g)	0.5
Protein (g)	1.0
Salt (g)	0.04

Additional Nutrients per 100 ml

Sodium (mg)	15
Cholesterol (mg)	0
Calcium (mg)	20
Iron (mg)	1.0
Potassium (mg)	152

SHELF LIFE: Not required according to Reg. EU 1169/2011, All. X.

Suggested: 4 years for glass packaging, 3 years for plastic packaging.

STORAGE: Store in a cool dry place, out of direct sunlight.

ALLERGENS: according to European Regulation (EU) No 1169/2011, Annex II

	The product Contains	The product does not contain
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof		X
Crustaceans and crustacean based products		X
Egg and egg-based products		X
Fish and fish-based products		X
Peanuts and peanut-based products		X
Soy and soy-based products		X
Milk and milk-based products (including lactose)		X
Nuts and their derivatives (almonds, hazelnut, walnuts, etc.)		X
Celery and celery-based products		X
Mustard and mustard-based products		X
Sesame seed and sesame-based products		X

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Sulphur dioxide and sulphites in concentration more than 10 mg/kg or 10 mg/l expressed as SO ₂ (E220 ÷ E228)	X	
Molluscs and products thereof		X
Lupines and products thereof		X

NON - GMO: The product and its ingredients don't contain genetically modified material and do not come from any process that could imply genetically modification the product.

IONIZING RADIATION: The product and its ingredients have not been treated with ionizing radiations.

In full compliance with Italian, E.E.C. and U.S. F.D.A. regulations on food production.

Manufactured in an HACCP approved plant

CERTIFICATIONS:

- IGP certification DPC030 Version 1, certified by CSQA
- BRC (Global Standard for Food Safety) Grade AA+, certified by CSQA – Italy site Cavezzo, Motta, Castelnovo R
- IFS (Food Standard) Higher Level, certified by CSQA – Italy site Cavezzo, Motta, Castelnovo R
- ISO14001:2015 – CSQA site Cavezzo, Motta, San Felice
- Workplace Conditions Assessment, certified by Intertek site Cavezzo, Motta
- Sedex Member, SMETA 4 Pillar certified, by Elevate site Cavezzo
- HALAL Quality, certified by HQC site Cavezzo, Motta, San Felice, Castelnovo R
- FSSC 22000, certified by CSQA – Italy site San Felice
- Certified B Corp

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