

Balsamic Vinegar of Modena I.G.P.

Data Sheet

The Balsamic Vinegar I.G.P. is produced in the Modena factory, from a combination of selected vinegar and boiled grape must. Refined in wooden oak barrels for six months.

Ingredients: vinegar, grape must, caramel (E 150d). Ingredients are free from GMO and allergens.

Packaging	Weight (kg)	Volume (m ³)	Ean Code
Cubica 6x250ml	4.20	0.0054	8000066447414
Bordolese 12X0.5 lt	11,5	0,017	8000066448787
Pet 4 x 5 lt	11,5	0,018	8000066448718

Chemical-Physic characteristics

Parameter	Guide values	
	Min.	Max.
Total acidity	6 gr/100ml \pm 0.10	
ETHYL ALCOHOL	ABSENT	
Density (20°)	1.060	1.070
Sulphur Dioxide	10	80 mg/1
Total sugars	115	130 g/1
Total dry extract	145	165 g/1
Dry extract deduced by sugars	30 g/1	
pH	3.0	3.5

Organoleptic characteristics

Aspect	Liquid brilliant
Color	Deep brown
Smell	FRAGRANT AND PLEASANTLY ACID
Taste	THICK, SOUR-SWEET
Aging	6 months
Expiry	3 years

AVERAGE NUTRITIONAL VALUE PER 100 GR

Sources	INRAN
Proteins (g)	0,02
Carbohydrates (g)	2
Sugar (g)	2
Total Fats (g)	0
Sodium (mg)	0.1