



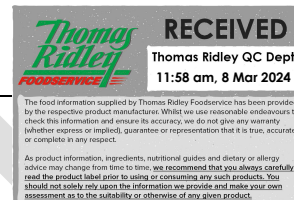
Acetificio M. De Nigris S.r.l.

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Certificato N.
IT14/0186

Balsamic Vinegar of Modena 1,075-1,085 Density



Ingredients:

Wine Vinegar, concentrated grape must, caramel E150d. Contains **sulfites**

Characteristics of the raw materials:

Specially produced wine vinegar from selected Wine cellars; concentrated grape must coming from grapes: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana, Montuni

<i>Organoleptic features of the end product</i>	
<i>Appearance</i>	<i>Clear and bright</i>
<i>Colour</i>	<i>Dark brown</i>
<i>Bouquet</i>	<i>Persistent, fresh, delicate and slightly acid with any woody notes</i>
<i>Taste</i>	<i>Sweet-and-sour, balanced</i>

Maturation:

It matures in oak and chestnut casks for 2 months, at least.

A Quality Assurance Programme ensures that the raw materials and the product comply with their typical parameters. Each phase in production is carried out under the strictest mandates of the Law regarding the hygienic handling of foodstuffs in the manufacturing process.

Chemical-physical parameters:



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Stampato da: NPD
Schema tecnica:

in data: 09/12/2019

Versione: 24/03/2021
Sostituisce versione

Rev 01
Rev 00

Parameter	u.m.	min	max	Limit under the law
Total alcohol content	%	0	1,5	< 1.5% (Cee n.583/2009)
Density at 20°C	Kg/l	1,075	1,085	Min. 1.06 (Cee n.583/2009)
Total acidity	%	6,0	6,4	Min. 6% (Cee n.583/2009)
Total sulphurous anhydride	mg/l	0	100	Max 100 mg/l (Cee n.583/2009)
Ashes	g/l	>2.5		Min. 2.5g/l (Cee n.583/2009)
Reduced dry extract	g/l	30	60	Min. 30 g/l (Cee n.583/2009)
Reducing sugars	g/l	125	170	Min. 110 g/l (Cee n.583/2009)
Colour: ICM at λ (420-520-620 nm)	ABS	45	60	-

Microbiological characteristics:

The product is stable. The presence of some natural sedimentations (Mother) may occur; however it guarantees that the product is 100% made from grape (wine and grape must).

NUTRITIONAL FACTS – AVERAGE VALUE				
Parameter	m.u.	Value for 100 ml of product	Serving size (15ml)	Daily values % (*)
Energy	kJ	350	52	1
	kcal	82	12	1
Fat	Total	g	0	0
	Saturated	g	0	0
	Trans	g	0	0
	Polyunsaturated	g	0	0
	Monounsaturated	g	0	0
Carbohydrate	Total	g	15	1
	Sugar	g	14,1	2
Protein	g	1	0	0
Salt	g	0,01	0	0

* Based on a 2000 Calorie (8400 kJ)



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ALLERGENS	The product contains	The product does not contain
	YES	NO
<i>Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof</i>		X
<i>Crustaceans and products thereof</i>		X
<i>Eggs and products thereof</i>		X
<i>Fish and products thereof</i>		X
<i>Peanuts and products thereof</i>		X
<i>Honey (including royal jelly)</i>		X
<i>Soybeans and products thereof</i>		X
<i>Milk and products thereof (including lactose)</i>		X
<i>Nuts and products thereof</i>		X
<i>Celery and products thereof</i>		X
<i>Mustard and products thereof</i>		X
<i>Sesame seeds and products thereof</i>		X
<i>Lupin and products thereof</i>		X
<i>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2</i>	X (<100 PPM)	
<i>Molluscs and products thereof</i>		X
<i>Other</i>		X



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GMO PRESENCE: The product and its ingredients don't contain genetically modified material; the product and its ingredient are not produced from any genetically modified material.

IONIZING RADIATION: The product and its ingredient have not been treated with ionized

SHELF LIFE AND STORAGE:

As the natural acidity level is approximately 6%, the product preservation is up to four years from the date of production if the container is safely sealed and stored in a cool and dry place away from heat sources.

SHELF LIFE AND STORAGE AFTER OPENED:

Store in cool and dry place, away from light and heat source.
After opened store for 6 months (only for bottled product).

COUNTRY OF ORIGIN: ITALY

Redatto da R.lab./TL:

24/03/2021



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