

Finished Product Specification.

Product Information.

Product Information	
Product Name	Balsamic Vinegar of Modena Crystal 6%
Product Code	4403.01
Origin	Italy
Country of packing	UK
Ingredients	Wine vinegar (wine, antioxidant: E224), concentrated grape must, colour: E150d caramel.
Product Description	Balsamic Vinegar of Modena Crystal 6%
Colour	Typical intense brown
Appearance	Clear (any turbidity and sediment formation are the consequence of the naturalness of the product)
Aroma	Persistent, typical
Flavour	Typical bittersweet, full-bodied, persistent
Shel-Life: Technical	Unlimited by law
Shelf-life: Retail	PET: 2 years
Instructions for use	Ready to use
Storage Conditions	Store in a cool, dry place away from direct sunlight at ambient temperature.
Coding	MM.YYYY + 2 years Internal rolling batch code

Allergen Information.

Allergen Content	Free From	Comments
Milk & Milk derivatives	Yes	
Egg & egg derivatives	Yes	
Fish & derivatives	Yes	
Crustacean derivatives	Yes	
Molluscs & derivatives	Yes	
Peanut & derivatives	Yes	
Nut & derivatives	Yes	
Sesame seeds & derivatives	Yes	
Soya & derivatives	Yes	
Cereals containing gluten	Yes	
Lupin & derivatives	Yes	
Celery, Celeriac & derivatives	Yes	
Mustard & derivatives	Yes	
Sulphites/Sulphur dioxide	No	≤100ppm

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Additional Information.

Dietary Information	Yes/No	Certification	Yes/No
Suitable for vegetarians	Yes	Organic	No
Suitable for coeliacs	Yes	Halal	No
		Kosher	No
GMO Information		Ionisation Information	
Free form GM protein or nucleic acid?	Yes	Is the product ionised?	No

Microbiological Information.

The pH of this product does not support the growth of pathogenic microorganisms. This negates the requirement for batch microbiological analysis.	
<ul style="list-style-type: none"> Periodic microbiological analysis is undertaken as part of our due diligence. 	
TVC	<1000
Enterobacter's & E.coli	<10
Lactic acid bacteria	<10
Yeast	<10
Moulds	<10

Recommendations for use.

This product is ready to use as an ingredient/condiment.
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Analytical Information.

Parameter	Target
Total Acidity	6%
Effective Alcoholic Title	≤1.5
Density	1,065 ± 0,005
Dry extract	≥30
Reducing sugars	≥110
Ash	≥2.5

Nutritional Information.

Parameter	Per 100mls	Parameter	Per 15mls
Energy	109kCal / 467kJ	Energy	16kCal / 70kJ
Fat	0.0g	Fat	0.0g
of which		of which	
- saturates	0.0g	- saturates	0.0g
Carbohydrates	14g	Carbohydrates	2g
of which		of which	
- sugars	13g	- sugars	2g
Protein	0.0g	Protein	0g

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Salt	0.08g	Salt	0.5mg
based on 2000 calories diet			

Packaging.

All packaging is certified food-grade and complies to The Materials and Articles in Contact with Food (England) Regulations 2012 / Regulation (EC) No 1935/2004 and any amendments thereafter.

Closure caps and seals are tamper-evident.

Primary Packaging.

Unit Size	Packaging	Material	Weight	Dimensions	Recyclable
5L	Jerry Can	HDPE	125 g +/- 4g	180 x 130.5 x 287.5 mm	Yes (2)
	Cap	PP	4.8g +/- 0.3g	41 x 23mm	Yes (5)

Secondary Packaging.

Case Size	Packaging	Material	Weight	Dimensions	Recyclable
4x5L	Outer case	Cardboard - glued	343g +/-10g	370 x 270 x282	Yes
	Tape	PP			Yes (5)

Tertiary Packaging.

Standard 1200 x 1000 wooden pallet

Stretch wrap to secure pallet (LLDPE)

Labelling Information.

Primary Label:

- Product name
- Volume
- Ingredient declaration
- Allergen information
- Storage information
- Name & address of packer.
- BBE & batch code information

Compliance

All raw materials comply with the following EU directives:

Reg EC 852/2004: on the hygiene of foodstuffs

Reg EC 1881/2006: setting maximum levels for certain contaminants in foodstuffs

Reg EU1308/2013: establishing a common organisation of the markets in agricultural products

Reg EC 178/2002: laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

Reg EU 1169/2011; DPC 030: on the provision of food information to consumers,

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