



Acetificio M. De Nigris S.r.l.

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Cert. n.° Q.02.007

Cream with Balsamic Vinegar of Modena IGP (39%) Fig

S CBVMF 13-05

Ingredients : Cooked Grape Must, Balsamic Vinegar of Modena IGP 39 %
(Wine Vinegar, Concentrated and Cooed Grape Must, Caramel) , Wine Vinegar,
Guar Gum and Xanthan Gum, Natural fig flavor.
Contains naturally occurring Sulphites

Characteristics of the raw materials:

Cream with Aceto Balsamico di Modena IGP is obtained by a process of blended of cooked grape must, Aceto Balsamico di Modena and wine Vinegar . The final product is creamy and of characteristic flavor sweet and sour, ideal for garnishing cold dishes and desserts.

Organoleptic features of the end product:

Colour: Dark brown with orange reflection
Bouquet: Characteristic – Slightly Acid – Intense fig Aroma
Taste: Characteristic – Sweet-and-Sour with sweet rear-taste, fig taste

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.





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Chemical-physical parameters:

Parameter	u.m.	min	max
Developed alcohol degree	%	0	1,5
Density at 20° C	Kg/l	1,25	1,28
Total acidity	%	4,0	4,4
Total sulphurous anhydride	mg/l	0	170
Ashes	g/l	9,00	15,00
Reduced dry extract	g/l	70	250
Reducing sugars	g/l	400	600

Microbiological characteristics:

The product is stable.

NUTRITIONAL FACTS

Parameter		m.u.	Value for 100 ml of product	Serving Size (15 ml)	Daily Values % (*)
Energy		kJ	1268	190	2
		kcal	303	45	2
Protein		g	1,2	0,2	0,4
Fat	Total	g	0	0	0
	Saturated	g	0	0	0
	Trans	g	0	0	0
	Polyunsaturated	g	0	0	0
	Monounsaturated	g	0	0	0
Carbohydrate	Total	g	71	11	4
	Sugar	g	67	10	11
Sodium		mg	67	10	0

* Based on a 2000 Calorie





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ALLERGENS	The product contains	The product does not contain
	YES	NO
Cereals containing gluten, ie. Wheat, rye, barley, oats, spelt.		X
Crustacean and their products		X
Fish and fish products		X
Tree nuts and their products		X
Sesame seeds and their products		X
Peanuts and their products		X
Honey and bee products (including royal jelly)		X
Peanut		X
Peanut Oil		X
Tree Nuts		X
Soy Product (excluding Soybean Oil)		X
Soya Oil		X
Dairy Product		X
Egg Product		X
Shellfish		X
Poppy Seed		X
Sesame Seed		X
Celery (Stalk/Root/Leaf)		X
Cottonseed		X
Sunflower Seed		X
Gluten		X
Corn		X
Sulfiting Agents	X (< 170 PPM)	
Mustard		X
Other		X





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

IONIZING RADIATION: The product and it's ingredient have not been treated with ionized

SHELF LIFE AND STORAGE:

As the natural acidity level is approximately 4% , the product preservation is upper to for years from the date of production if the container is safely sealed and stored at room temperature.

Redatto da R.lab./TL: _____ 03/08/2013

