



TECHNICAL FORM FINISHED GOODS

02/11/2015

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1 PRODUCT

Selling denomination	BALSAMIC VINEGAR OF MODENA PGI	Brand	OLITALIA
Product name	BALSAMIC VINEGAR OF MODENA PGI	Product code	301568
Description	Condiment formulated with wine vinegar and concentrated grape must		
Content	1 litre		

2 ORGANOLEPTIC CHARACTERISTICS

Aspect:	Liquid
Colour:	Dark brown
Smell:	Acid with typical flavours
Taste:	Sweet and sour, complex, fruity notes, pleasant

3 COMPOSITION

Wine vinegar*, concentrated grape must*, cooked grape must*, colouring E150(d)*.

*Contains sulphites

4 ALLERGENS/GMO

According to directive 2007/68/EC, the product concentration of sulphites, which are shown by SO₂ values, exceeds 10mg/litre.

According to EC regulations 1829 and 1830 of 22/09/2003, the product does not contain GMO.

5 CHEMICAL/PHYSICAL CHARACTERISTICS

Density 20°:	> 1,06	Reduced dry extract:	> 30 g/l
Total dry extract:	> 150 g/l	Total acidity:	> 6%

6 MICROBIOLOGICAL CHARACTERISTICS

Moulds max 40 UFC/ml, yeasts max 40 UFC/ml, microbes charge at 30° max 80 UFC/ml.

7 NUTRITIONAL INFORMATION

Mean values per 100 ml of product:

Energy	kcal 76
	kJ 324
Proteins	g 0,2
Fats	g 0,0
Carbohydrates	g 14,0
Salt	g 0,01

8 PACKAGING

Food packaging conforms to the relevant regulations in force.

1 litre marasca glass bottle

Gross weight:	kg 1,6 apx	
Dimensions:	H: 30,5 mm	Side: 7,5 cm
Barcode EAN:	8007150902873	

9 SALES UNIT

Customized wrap carton

Units per carton:	n. 6	Gross weight:	9,9 kg apx.
Dimensions:	H: 31,0 cm	L: 23,0 cm	W: 15,5 cm

10 PALLETIZATION

Pallet type:	Epal	Packages per pallet:	115
Packages per layer:	23	Layers per pallet:	5
Dimensions:	H: 170 cm	L: 120 cm	W: 80 cm
Gross weight:	1.160 kg apx.		

11 SHELF-LIFE

Shelf-life: 5 years from production date

12 TRANSPORT & STORAGE

Temperature:	18 – 22 °C.
Conservation:	Cool, dry place sheltered from heat and light.