



Acetifici Italiani Modena

Via Fornaci, 12 - 41012 Carpi (Modena) Italy

ph. +39.059.664777 fax +39.059.664778

web: www.acetobalsamico.it e-mail: aimo@acetobalsamico.it



Cert. n.° Q.02.253

Aceto Balsamico di Modena I.G.P.

(Cert. N.21561 – DPC030 - CSQA)

Silver Eagle (8 Stars) – (45% Concentrated Grape Must)

S CS 13-08

Ingredients : Wine Vinegar, concentrated grape must, colouring caramel E150D. Contains **sulfites**

Characteristics of the raw materials:

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

Organoleptic features

Appearance: Clear and bright

Colour: Dark brown with orange reflections

Bouquet: Still characteristic, acidly, slightly fruity, little cook and wood aroma

Taste: Characteristic, sour, a little sweet and fruity, cook and wood aroma, little body

Maturation: it matures in oak and chestnut casks for min. 2 months.

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	Limit under the law	
Total alcohol content	%	0	1,5	< 1.5%	(Cee n.583/2009)
Density at 20° C	Kg/l	1,115	1,125	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	4	7	Min. 2.5g/l	(Cee n.583/2009)
Reduced dry extract	g/l	40	70	Min. 30 g/l	(Cee n.583/2009)
Reducing sugars	g/l	190	280	Min. 110 g/l	(Cee n.583/2009)

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	488	73	1
	kcal	115	17	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	3,4	1,3
	Sugar	g	22	3,7
Protein	g	1,1	0,2	0
Salt	g	0,01	0	0

* Based on a 2000 Calorie



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<i>ALLERGENS</i>	<i>The product contains</i>	<i>The product does not contain</i>
	YES	NO
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Honey (including royal jelly)		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Lupin and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	X (< 100 PPM)	
Molluscs and products thereof		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 form 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 6% , the product preservation is upper to three years from the date of production if the container is safely sealed and stored at room temperature.

Redatto da R.lab./TL:

04/11/2014



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