

DATA SHEET  
IGP BALSAMIC VINEGAR



### General data

<b>Invoice name</b>	<b>ACETO BALSAMICO IGP INVECCHIATOx250ml-ct6pz</b>
<b>Product code</b>	640931
<b>GTIN piece (fixed weight)</b>	8002772005223
<b>Customs description</b>	22090011



### Product description

<b>Ingredients</b>	cooked grape must, wine vinegar
<b>Quality characteristics</b>	High density Balsamic Vinegar aged at least three years in oak barriques. Sweet and creamy, ideal on many food: from vegetables to meats, from mature to fresh cheeses.

### Medium technical charact.

### Organoleptic characteristics

<b>Pack</b>	product bottled in a transparent glass bottle				
<b>Recommended storage temperature</b>					
<b>Curing</b>	aged product like the IGP regulation				
<b>Cooking</b>	not applicable				
<b>External appearance</b>	bottle				
<b>Flavour</b>	sweet-and-sour, balanced, pleasant, characteristic				
<b>Aroma</b>	characteristic, persistent, intense and delicate, pleasantly acetic with light woody notes				
<b>Colour</b>	intense brown, clear and sparkling				
<b>Average weight</b>	<b>Diameter</b>	<b>Height</b>	<b>Width</b>	<b>Length</b>	<b>Standard minimum durability date</b>
250 ml					N.A.

DATA SHEET  
**IGP BALSAMIC VINEGAR**

**Palletisation****Packaging**

Number of packs per layer	Number of layers	Number of packs per pallet	Number of pieces per pack	Pack size (Height X Width X Length) metres	Pack GTIN
19	10	190	6	0,155X0,24X0,165	8002772001171

**Chemical parameters****Microbiological parameters**

Parameter	Average values per 100 g of product
Fat (g)	0
Saturates (g)	0
Protein (g)	0,6
Carbohydrate (g)	77
Sugars (g)	77
Salt (g)	0
Energy Value (kcal)	329
Energy Value (kJ)	1400

Parameters	Average values
Total Mesophilic Bacteria Loads cfu/g	N.A.
E. Coli cfu/g	N.A.
Faecal Coliforms cfu/g	N.A.
Staphylococcus aureus cfu/g	N.A.
Salmonella spp. in 25 g	N.A.
Listeria monocytogenes in 25 g	N.A.

**DATA SHEET**  
**IGP BALSAMIC VINEGAR**

**Allergens**

<b>Substance</b>	<b>Present</b>
Gluten-containing cereals (e.g. wheat, rye, barley, oats, spelt, kamut or hybrid strains of the above) and cereal products	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	NO
Celery and celery products	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	YES
Lupin and products thereof	NO
Molluscs and products thereof	NO

**Legal requirements**

<b>HACCP</b>	Compliant with Reg. EC no. 852/2004, Reg. EC no.853/2004 and subsequent amendments
<b>Traceability</b>	Compliant with Reg. EC no. 178/2002 and subsequent amendments
<b>GMO</b>	To the best of our current knowledge the product: - is non-GMO - is not derived from GMOs - does not contain GMO-derived material (Reg. EC 1829/2003 and Reg. EC 1830/2003)
<b>Packs</b>	All packaging materials used comply with the requirements of Reg. EC n. 2023/2006, Reg. EC n. 2081/92 and Reg. EC n. 10/2011.
<b>Labelling</b>	In compliance with Reg. EC no. 1169/2011.
<b>Remark</b>	Unless otherwise stated, this product is compliant with the relevant Italian and European regulations.
<b>Address</b>	<b>MALETTI 1867 SRL</b> Via della Repubblica, 3- 41051 Castelnuovo Rangone - Modena - Italia Tel. +39.059.539911 - Fax +39.059.537158 info@maletti1867.it - www.maletti1867.it CF/P.IVA: 02855080368