

 <b>SOCIETÀ AGRICOLA ACETOMODENA</b>	<b>SCHEDA TECNICA</b>	<b>MOD PRO 02.05 REV. O DEL 1/02/2014</b>
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Date of Revision / Confirmation	1.9.2022
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Name of the Product	Traditional Balsamic Vinegar of Modena D.O.P. Extravecchio COD 001
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Composition:	Ingredients	1	Cooked grape must of Lambrusco and Trebbiano

Origin of Ingredients	Ingredients	1	From our Vineyards

Packaging	Bottles per carton		10
	Cartons per row		9
	Rows per pallet		7 max
	Number of bottles per pallet		540
	Type of Bottle		Giugiaro
	Volume of bottle		100ml
	Tap		Mushroom shape tap,

Physical chemical properties impacting on Food Security:	Allergens	Naturally occurring sulphites may be present at levels >10mg/L
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Treatments and Machining Assembly	Cooked Grape Must, fermentation, ageing, filtration, delivery to the consortium for approval and bottling
Packaging	Cartons of 10 presentation boxes
Storage	Warehouse
Storage period	10 years
Instructions for use	Conserve in ambient temperature, with tap closed.

DURATION OF PRODUCT: Legal: 10 years from packaging

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AVERAGE CHEMICAL ANALYSIS

Parameters	Unit of Measure	Method	Average Parameters	Tolerance Min/max
Density at 20° C		Official	1,38	>1.24
Alcoholic strength	% vol/vol	Official	0,06	0,00 – 0,50
Reducing sugars	g/l	Official	820	600-970
Acidity 'total acetic acid	g/100 ml	Official	8.4	>4.5 x D
Total dry extract	g/l	Official	915	600 - 1050
Dry extract derived sugars	g/l	Official	95	70 - 150
Total Sulphur dioxide	mg/l	Official	<10	0 – 100
Ash	g/l	Official	11	7 - 25