

 <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	Balsamic Vinegar of Modena I.G.P. COD 011
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Composition:	Ingredients	1	Cooked Grape Must
	Ingredients	2	Wine Vinegar

Origin of Ingredients	Ingredients	1	From our Vineyards
	Ingredients	2	Free Market

Packaging	Bottles per carton		12
	Cartons per row		14 Cartons
	Rows per pallet		Maximum 6 Floors
	Number of bottles per pallet		1008
	Type of Bottle		Vecchi Farmacia
	Volume of bottle		250ml
	Tap		Mushroom shape tap, thermo-resistant capsule

Physical chemical properties impacting on Food Security:	Allergens	Sulphites less than 10mg/L
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Treatments and Machining Assembly	Assembly, Ageing, Filtration, Bottling
Packaging	Cartons of 12 bottles on pallet
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	1,18	>1,06
Alcoholic strength	% vol/vol	Official	0,12	<1,5%
Reducing sugars	g/l	Official	405.1	
Acidity 'total acetic acid	g/100 ml	Official	6,30	>6%
Total dry extract	g/l	Official	462.2	
Dry extract derived sugars	g/l	Official	58.1	>30
Total Sulphur dioxide	mg/l	Official	<10	0 – 100
Ash	g/l	Official	8.27	>2.5