

 ACETOMODENA	SCHEDA TECNICA	MOD PRO 02.05 REV. O DEL 1/02/2014
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Date of Revisione / Confirmation	1.9.2022
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Name of Product	BALSAMIC VINEGAR OF MODENA I.G.P. ORO COD 0013
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Composition	Ingredients	1	Cooked Grape Must
	Ingredients	2	Wine Vinegar

Origin of Ingredients	Ingredients	1	From our vineyards
	Ingredients	2	Wine Vinegar

Packaging	Bottle		Vecchia Farmacia
	Capacity		250 ml
	Tap		Plastic pourer, heat shrink capsule.
	Nr of bottles per carton		12
	Nr of cartons per row		14
	Nr of rows per pallet		6 max
	Nr of bottles per pallet		1008

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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.
Storage / Packaging	Cartons of 12 bottles
Storage Period	10 years
Instructions for use	Conserve in ambient temperature with tap closed

Duration of the product: Legal: 10 years from bottling

Average Chemical Analysis

Parameters	Unit of Measure	Method	Average Parameters	Tolerance Min/max
Density at 20° C		Official	1,33	>1.06
Alcoholic strength	% vol/vol	Official	<0.05	<1.5%
Reducing sugars	g/l	Official	769	
Acidity 'total acetic acid	g/100 ml	Official	6,10	>6%
Total dry extract	g/l	Official	858.5	
Dry extract derived sugars	g/l	Official	90.5	>30
Total Sulphur dioxide	mg/l	Official	<10	0 – 100
Ash	g/l	Official	12.43	>2.5