

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Organic balsamic vinegar |
| Code | 37203 |
| Country of origin | Italy |
| Last update | 04-12-2018 |
| Date of Issue | 17-08-2016 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|---|--|
| Production | |
| Ingredients and Production process | Wine vinegar, must from cooked grapes. Raw material receipt, blending of balsamic vinegar of Modena, aging in oak barrel, filtering, filling, encapsulation, labelling, shipment. |

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|-----------------------------|---|
| Sensorial properties | |
| Smell | Typical, persistent, intense and delicate, exquisitely acid flavour with eventual wood notes |
| Colour | Dark brown |
| Taste | Bittersweet, balanced, pleasant and typical |
| Appearance | Liquid |

| | |
|--------------------------|-------------|
| Packing | |
| Net content (L) | 220 |
| Kind of packing | Drum |
| Pieces per pallet | 4 |

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|---------------------------|--|
| Shelf life | |
| Storage conditions | The product is to be stocked in it's original containers, far from direct sun irradiation and at ambient temperature. |
| Minimum shelf life | 5 years has been determined in tightly closed packs. |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|--------------------|-----------------|
| Energy | 757 KJ 178 Kcal | |
| Protein (g) | 0.8 | |
| Fat (g) | <0.1 | Saturated: <0.1 |
| Carbohydrates (g) | 39 | Sugars: 39 |
| Dietary fibre (g) | 0 | |
| Salt (g) | 0 | |

| Analytical properties | |
|-------------------------|-----------------|
| Acetic acid (g/l) | > 6 |
| Density (g/l) | 1.16 +/- 0.0015 |
| Alcohol content (%/v) | < 1.5 |
| Reducing sugars (g/l) | > 380 |
| Total dry content (g/l) | > 300 |
| Ashes (g/l) | > 3 |
| Sulphur dioxide (ppm) | < 10 |

| Microbiological Properties | |
|----------------------------|--------|
| Yeasts / moulds (cfu/g) | < 10 |
| Lactobacilli (cfu/g) | < 10 |
| Salmonella (cfu/25g) | Absent |

| Allergy list (+ = present, - = absent and * = possible cross contamination) | | | |
|---|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate added E620-E625 | - |
| Gluten | - | Sulfite E220-E228 | - |
| Wheat | - | Benzoic acid/Parabens E210-E213 | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine E102 | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | Yes |
| Fairtrade IBD | No |