

	<b>ACETO BALSAMICO DI MODENA I.G.P.</b>  <b>BALSAMIC VINEGAR OF MODENA</b> <b>5 LEAVES QUALITY</b>	SQP.sab243 USA  Rev. 09 28/11/2019  Page 1 of 4
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**PRODUCT DESCRIPTION:**

ACETO BALSAMICO DI MODENA I.G.P. (BALSAMIC VINEGAR OF MODENA).

“Certified by Control Body authorized by Ministero delle Politiche agricole alimentari, forestali e del turismo”

The Balsamic Vinegar of Modena is obtained in conformity to the Commission Regulation (EC) number 1151/12 and Reg. (UE) N° 583/2009.

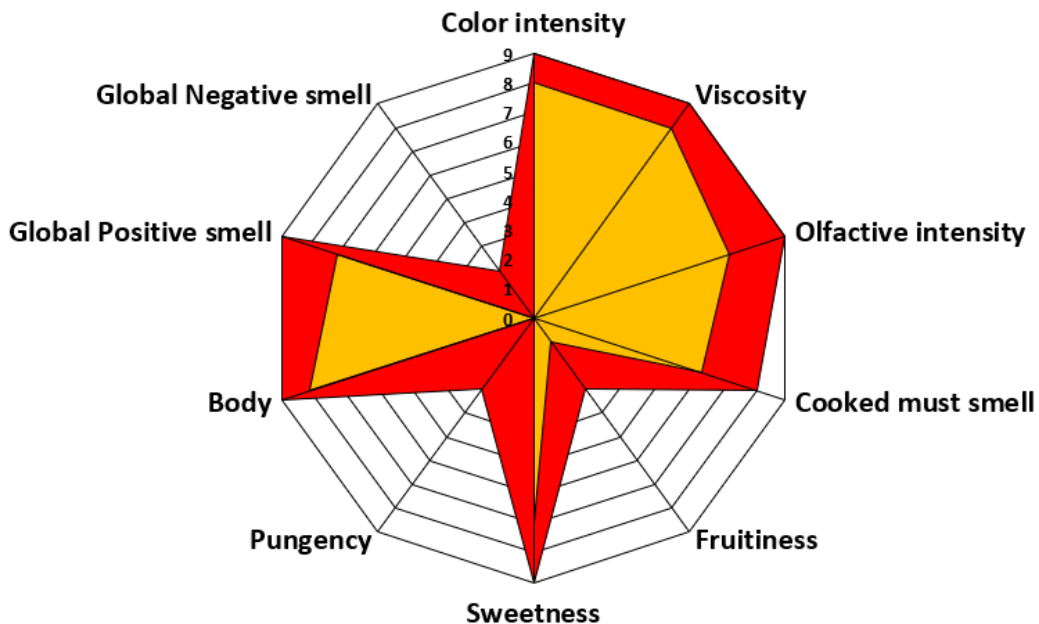
The word ‘invecchiato’ (aged) provided that the product is aged for a period of three years or more in casks, barrels or other wooden receptacles.



**ORGANOLEPTIC FEATURES:**

Appearance	Very dark liquid, dense and syrupy	Visual observation
Colour	Deep brown and gleaming	Visual observation
Smell and taste	Exceptionally smooth, sweet and sour aroma with typical features of longly aged Balsamic Vinegar of Modena. Typical roundness and complex, with wood notes.	Organoleptic test

**ANALYTICAL PARAMETERS FOR 5 LEAVES CATEGORY**



**INGREDIENTS:** Cooked grape must, wine vinegar. *Contains sulfites.*

Edited by CQ	Verified by AQ	Approved by DAQ-RD
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# ACETO BALSAMICO DI MODENA I.G.P.



## BALSAMIC VINEGAR OF MODENA 5 LEAVES QUALITY

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### CHEMICAL AND PHYSICAL FEATURES:

Analysis	Method/ Ref. Method	M.U.	Value
Total acidity (acetic acid)	Acid –base Titration	g/100ml	6.00 – 6.15
pH	Potentiometry	pH units	2.0 – 3.5
Relative density 20°/20°	Hydrostatic balance		1.30 – 1.34
Total dried extract	Calculation	g/l	700 – 900
Total dried extract without sugars	Calculation	g/l	100 – 130
Reducing sugars	Fehling	g/l	600 - 770
Total alcohol	Distillation	ml/100 ml (%)	< 1.5
Total sulphur dioxide	Distillation and Titration - OIV MA-F-AS323-04-DIOSOU Modified (UIV Method MI073 rev2 2013)	ppm	< 60
Copper	ICP – MS/ Atomic Adsorption	mg/l	< 1
Zinc	ICP – MS/ Atomic Adsorption	mg/l	< 5
Lead	ICP – MS/ Atomic Adsorption	mg/kg	< 0.1

### MICROBIOLOGICAL FEATURES:

Test	Method	Unit	Standard values
Total Viable Count	ISO 4833	cfu/ml	< 100
Yeast	ISO 21527	cfu/ml	< 10
Moulds	ISO 21527	cfu/ml	<1
Salmonella	ISO 6579	/25 ml	Absent

### NUTRITION DECLARATION per 100 ml (average values)

Energy (kJ/ kcal)	1408/331
Fat (g)	0
of which saturates (g)	0
Carbohydrate (g)	76
of which sugars (g)	72
Fibre (g)	0.7
Protein (g)	1.9
Salt (g)	0.09

Per serving size (15 ml) (\*)

Calories 50
0
0
11
11
0
0
0

### Additional Nutrients, according to USA New Nutrition Facts Label

Added Sugars (g)	52
Sodium (mg)	34
Cholesterol (mg)	0
Vitamin D (mcg)	0
Calcium (mg)	44
Iron (mg)	2.1
Potassium (mg)	273

8
5
0
0
7
0.3
41

\* values rounded according to FDA – US Regulation

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**Nutrition Facts**

(XX) servings per container

**Serving Size 1 Tbsp (15 mL)**

**Amount Per Serving**

**Calories 50**

**% Daily Value \***

**Total Fat 0g 0%**

Saturated fat 0g 0%

Trans fat 0g

**Cholesterol 0mg 0%**

**Sodium 5mg 0%**

**Total Carbohydrate 11g 4%**

Dietary Fiber 0g 0%

Total Sugars 11g

Includes 8g Added Sugars **16%**

**Protein 0g**

Vit. D 0 mcg 0% • Calcium 7 mg 0%

Iron 0.3 mg 2% • Potas. 41 mg 0%

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

(XX) = depending on bottle size

The declaration of nutrition information may be presented in the **SIMPLIFIED FORMAT**

**Nutrition Facts**

(XX) servings per container

**Serving Size 1 Tbsp (15 mL)**

**Amount Per Serving**

**Calories 50**

**% Daily Value**

**Total Fat 0g 0%**

**Cholesterol 0mg 0%**

**Sodium 5mg 0%**

**Total Carbohydrate 11g 4%**

Total Sugars 11g

Includes 8g Added Sugars **16%**

**Protein 0g**

Iron 0.3 mg 2%

Not a significant source of Saturated fat, Trans fat, dietary fiber, Vitamin D, calcium and potassium.

(XX) = depending on bottle size

**All sugars are naturally derived from grapes**

**SHELF LIFE:** Unlimited (according to European Regulation, Reg. EU 1169/2011, All. X).

**STORAGE:** Store in a cool dry place, out of direct sunlight.

**ALLERGENS:** according to Food Allergen Labeling and Consumer Protection Act of 2004

	The product Contains	The product does not contain
Milk		X
Egg		X
Fish (e.g., bass, flounder, or cod)		X
Crustacean shellfish (e.g., crab, lobster, or shrimp)		X
Tree nuts (e.g., almonds, pecans, or walnuts)		X
Wheat		X
Peanuts		X
Soybeans		X

Sulphur dioxide and sulphites in concentration more than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> [21 CFR 101.100(a)(4)]	X	
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**NON - GMO:** The product and its ingredients don't contain genetically modified material and do not come from any process that could imply genetic modification of the product.

**IONIZING RADIATION:** The product and its ingredients have not been treated with ionizing radiations.

In full compliance with Italian, E.E.C. and U.S. F.D.A. regulations on food production.  
Manufactured in an HACCP approved plant

**CERTIFICATIONS:**

- IGP certification DPC030 Version 1 by CSQA.
- BRC (Global Standard for Food Safety) Version 7 (Grade AA+) by CSQA - Italy
- IFS International Food Standard Version 6 (Higher Level) by CSQA - Italy
- ISO14001:2015 by CSQA
- Workplace Conditions Assessment, Certificated by Intertek
- Sedex Member, SMETA 4 Pillar certified, by Intertek
- HALAL Quality

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