
 CASA OLEARIA TAGGIASCA SRL	PRODUCT SPECIFICATION		MOD 60		
TRADIZIONALE - BALSAMIC VINEGAR OF MODENA PDO 100 ML - EXTRAVECCCHIO (25 YEARS) TERRE BORMANE		REV 01 del 24/03/2022			
PRODUCT NAME					
Ean code	-	Internal code	TB/TRADIZIONALE 25		
Product name	TRADIZIONALE - BALSAMIC VINEGAR OF MODENA PDO - EXTRAVECCCHIO. 25 YEARS	Customs code	2209.00.91		
		Size	100 ML		
Product description	It is obtained from grape must, cooked, then matured with a slow process of acetification, triggered by natural fermentation and gradually evaporated in the years of aging in barrels of different types of wood. No aromatic substances are added. Dense as syrup, it is shiny and dark brown, with a characteristic scent, complex and penetrating, with a harmonious acidity. Traditional sweet and sour taste, inimitable, well balanced with velvety nuances. The traditional balsamic vinegar of Modena is an absolutely unique product, available in two varieties differentiated by age: 25 years. In its unique bottle, this product has a mandatory Seal of Guarantee and is subject to strict control by the Consortium of Traditional Balsamic Vinegar Producers of Modena				
PRODUCT COMPOSITION					
Ingredients	GRAPE MUST*. *CONTAINS SULPHITES				
Allergens	Ref: Annex II Regulation 1169/2011/EC (P = present in the final product; CC: cross contamination can't be excluded)	P	CC		
Cereals containing gluten, namely: wheat (spelt and khoroisan), rye, barley, oats, spelt and their hybridised strains		-	-		
Crustaceans and products thereof		-	-		
Eggs and products thereof		-	-		
Fish and products thereof		-	-		
Peanuts and products thereof		-	-		
Soyabeans and products thereof		-	-		
Milk and products thereof (including lactose)		-	-		
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nut,, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof,		-	-		
Celery and products thereof		-	-		
Mustards and products thereof		-	-		
Sesame seeds and products thereof		-	-		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption		X	-		
Lupin and products thereof		-	-		
Molluscs seeds and products thereof		-	-		
Gluten	The product	DOESN'T CONTAIN	gluten (Ref Reg 828/2014/EC)		
OGM	The product	IS NOT SUBJECTED	to specific labelling according to Reg 1829/2003/CE and 1830/2003/EC		
		IS NOT OBTAINED	with the use of GMO additives		
		DOESN'T COME	from GMO vegetables		
Particular powers	The product is suitable for the following diet:	YES	NO		
	Vegetarian	X	-		
	Vegan	X	-		
	Halal	-	X		
	Kosher	-	X		
CHARACTERISTICS					
Biologic	Total bacterial count (ufc/g)	<100	Staphylococcus (coag +) (ufc/g)	<1	
	Sulphite-reducing Clostridium (ufc/g)	N.A.	Bacillus cereus (ufc/g)	N.A.	
	Enterobacteriaceae (ufc/g)	N.A.	Salmonella spp / 25 g	ABSENT	
	Escherichia coli β-glucur.+ (ufc/g)	<1	Listeria monocytogenes/25 g	ABSENT	
	Yeasts/Moulds(ufc/g)	<10	Other	-	
Chemical-Physical	net weight (g/ml)	100	acidity (% oleic acid)	5,5	
	drained weight (g)	-	peroxides number(meq O2/Kg)	-	
	pH	3-3.5	K232 (nm)	-	
	Aw (activity water))	-	K270 (nm)	-	
	Other	-	Δ K	-	
Sensorial	Appearance	CLEAR AND BRIGHT LIQUID, HOMOGENEOUS			
	Colour	DARK BROWN			
	Smell	PENETRATING AND PERSISTENT SCENT WITH BALSAMIC AND WOODY AROMAS			
	Taste	SWEET, SPICY AND FRUITY			
AVERAGE NUTRITIONAL VALUE (100 ml)  The nutritional values were calculated based on information obtained from suppliers and they are aligned to literature and analytical data. Deviations may occur due to the natural change in the composition of raw materials.		Per 100 ml	Unit		
	Energy	1241	kJ		
	Energy	292	kcal		
	Fat	0	g		
	of which saturates	0	g		
	mono-unsaturates,	-	g		
	polyunsaturates	-	g		
	Carbohydrate	73	g		
	di cui sugars	73	g		
	Protein	0	g		
	Fibre	-	g		
	Salt	0	g		
LABELLING					
	Traditional balsamic vinegar of Modena PDO is exempted by law from the obligation to indicate the expiration date. It is not subject to decay, even after opening. Generally, however, it is used to indicate on the label a period of 10 years starting from the date of bottling				
Best before/use by date	Expression	DDMMYYYY	-		
Shelf life	10 YEARS		N.A.		
STORAGE CONDITION	Before opening	Store cool and dry; keep away from light and heat sources	After opening	Store cool and dry; keep away from light and heat sources	
Use instructions	-				
WARNING	-				
PACKAGING					
PRIMARY PACKAGING					
Primary container code	Recycling	GIUGIARO TRASPARENTE BOTTLE 100 ML			
		Dimension (cm) (l,p,h) o (d,h)		11,8x6,6	
Cap code	Recycling	wooden cap C/FOR 50		Ø (mm)	17,5
Net weight (kg)	0,1			Gross weight (kg)	0,3
SECONDARY PACKAGING					
External package	box	Box dimension (cm) (l,p,h)		11,5(l)x8(w)x22,5(h)	
Box net weight (kg)	-	Box gross weight (kg)		-	
PALLETIZATION					
N° Unit/boxes	-	PALLET EXCLUDED			
N° Boxes/Floor	-				
N° Floor/pallet	-				
N° Boxes/pallet	-				
N° Unit/pallet	-				
Pallet net weight (kg)	-	PALLET INCLUDED			
Pallet gross weight (kg)	-				
Pallet dimension (l,p,h)	-				
DISTRIBUTION					
Distribution through qualified carrier (listed in the list of approved service providers) to retailers (directly or through logistics platforms), wholesalers, importers, distributors, commercial and collective catering					
Filled by:	DOUGLAS CARLETO	(Quality Assurance)	Date:	20/02/2023	