



TECHNICAL SPECIFICATION

WHITE CONDIMENT

Condimento Agrodolce Bianco

Scheda n°18/aMCR
Rev 1
del 01.12.2022

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COMMERCIAL DENOMINATION

WHITE CONDIMENT

PRODUCTION METHOD DESCRIPTION

Our company works with raw materials from certified origin and suitability. Grape must/juice is mixed with wine vinegar so keeps the typical sweet and sour taste.

PHYSICAL AND CHEMICAL CHARACTERISTICS

	min	mid	max	val.legali	unit.mis.
Density at 20 °C	1.092	1.098	1.104	-	-
Alcohol dist. (TAB O.I.V.)	0.0	0,2	0,5	max 1,2	ml%ml
Reducing sugars	181.6	193.0	232.2	-	g/l
Total acidity	5.5	5.6	5.8	-	g%ml
Total dried extract	221.3	234.5	279.2	-	g/l
Deducing dried extract	40.0	42.5	48.0	-	g/l
Total sulphur dioxide	0	70	100	max 100	mg/l
Lead	0,01	0,02	0,034		mg/lt

MICROBIOLOGICAL CHARACTERISTICS

Total microbic charge	<100	CFU/ml
Total coliform	<10	CFU/ml
Stafilococco aureus (positive coagulation)	<3	CFU/ml
Listeria monocytogenes (in 25 ml.)	Absent	
Escherichia coli	<10	CFU/ml
Salmonella (in 25 ml.)	Absent	

ORGANOLEPTICAL CHARACTERISTICS

Clearness	Clear and brilliant
Colour	Brilliant Yellow
Odour	Characteristic, fresh and acetic, fruity
Flavour	Sweet and sour, well balanced, pleasantly characteristic

NUTRITIONAL INFORMATION

(Reg.Ce n.1169/2011 ; CFR-Code of Federal Regulation Title.21 part.101)

Energy	kcal/100ml	104.3	kcal/15ml	15.6	Kcal/100g	90
Calories	kJ/100ml	436.6	kJ/15ml	65.5	KJ/100g	381
Fats	g/100ml	0.0	g/15ml	0.0	g/100g	0
Of which saturated	g/100ml	0.0	g/15ml	0.0	g/100g	0
Trans Fat	g/100ml	0.0	g/15ml	0.0	g/100g	0
Cholesterol	mg/100ml	0.0	mg/15ml	0.0	mg/100g	0
Carbohydrates	g/100ml	20.5	g/15ml	3.1	g/100g	22
Sugars	g/100ml	20.5	g/15ml	3.1	g/100g	22
Proteins	g/100ml	1.0	g/15ml	0.15	g/100g	0.5
Sodium	g/100ml	0.03	g/15ml	trace	g/100g	0.015
Salt	g/100ml	0.075	g/15ml	trace	g/100g	
Fibers	g/100ml	0.13	g/15ml	trace	g/100g	
Potassium	g/100ml	0.05	g/15ml	trace	g/100g	0.5
Vitamin A	µg/100ml	*nr	µg/15ml	*nr	µg/100g	*nr
Vitamin C	mg/100ml	*nr	mg/15ml	*nr	mg/100g	*nr



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	g/100ml	*nr	g/15ml	*nr	g/100g	*nr
Vitamin D						
Iron	mg/100ml	0.3	mg/15ml	nr	mg/100g	0.27
Calcium	mg/100ml	7.7	g/15ml	1.15	mg/100g	7
Water	g/100ml	84	g/15ml	12.6	g/100g	77
Ash	g/100ml	0.11	g/15ml	0.01	g/100g	0.1

PURNESS

It must not contain foreign bodies, parasites nor defects by anomalous fermentation; it must not contain contaminant nor no declared ingredients

GENETICS CHARACTERISTIC

Raw materials utilized are not derived from GMO grapevine. The yeasts and bacteria that are utilized for fermentation processes are not derived from GMO.

ALLERGEN LIST (Dir. 2007/68/CE):

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or hybrid strains) and products thereof **absent**
- Crustaceans and products thereof **absent**
- Mollusc and products thereof **absent**
- Eggs and products thereof **absent**
- Legumes (lupine) and products thereof **absent**
- Fish and products thereof **absent**
- Peanuts and products thereof **absent**
- Soybeans and products thereof **absent**
- Milk and products thereof **absent**
- Nuts i.e. Almond (*Amigdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut [*Carya illinoensis* (Wangenh) K. Koch], Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof **absent**
- Celery and products thereof **absent**
- Mustard and products thereof **absent**
- Sesame seed and products thereof **absent**
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂ **present**

The product is in keeping with Italian and European regulations

LOT

Referred to homogeneous analysed mass.

Lot: Julian calendar for the manufacturing date

PACKAGING – TRANSPORT



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The product is packaged in glass bottles, in jerry-cans (PE or PET), in plastic containers (HDPE).

Transported with vehicles authorized for the transport of alimentary packed substance.

STORAGE AND CONSERVATION

The product is subjected a due date after 36 months, from date of production, if kept and store at room temperature: more than 0°C and less than 35°C; and safe from direct sun light.

INGREDIENTS

White wine vinegar*, Rectified Concentrated grape must *, Antioxidant: (E224) Potassium **Metabisulphite**

*Contains **Sulphite**

Approved
02.2023 QA