



SCHEDA TECNICA
CREAM of BALSAMIC VINEGAR OF MODENA

Scheda Tecnica
Glassa Amido
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**COMMERCIAL DENOMINATION : CREAM of BALSAMIC VINEGAR OF MODENA -
CREMA all' "ACETO BALSAMICO DI MODENA PGI"**

PRODUCTION METHOD DESCRIPTION:

Our company works with raw materials from of certified origin and suitability.
This product is made by mixing of cooked grape must, Balsamic Vinegar of Modena, syrup sugar, and stabilizers until it reaches a consistency creaminess.

PHYSICAL AND CHEMICAL CHARACTERISTIC:

	Min.	Legal value	Unit m.
Density at 20 °C	1,20	-	-
Alcohol dist. (TAB O.I.V.)	0.1	max 1,2	ml%ml
Total acidity	3	-	g%ml
pH	<4		
Total sulphur dioxide	0	max 100	mg/l

MICROBIOLOGICAL CHARACTERISTIC:

Total microbic mesophilic	<100	CFU/g
Total coliform	<10	CFU/g
Stafilococco aureo	<10	CFU/g
Escherichia coli	<10	CFU/g
Yeast	<100	CFU/g
Mould	<100	CFU/g

ORGANOLEPTICAL CHARACTERISTIC:

Clearness	clear and brilliant
Colour	dark brown
Odour	pleasantly acetic, persistent, intense and gentle
Flavour	Sweet and sour

NUTRITIONAL INFORMATION:

	Kcal/100ml	237	Kcal/15ml	30
Energy				
	kJ/100ml	1006	kJ/15ml	125
Fats	g/100ml	0.0	g/15ml	0.0
Of which saturated	g/100ml	0.0	g/15ml	0.0
Carbohydrates	g/100ml	55	g/15ml	8
of which sugars	g/100ml	47	g/15ml	6
of which starch	g/100ml	8	g/15ml	2
Proteins	g/100ml	1.5	g/15ml	trace
Salt	g/100ml	0.08	g/15ml	0.007

PURENESS:

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

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GENETIC CHARACTERISTIC:

The raw materials utilized are not derived from GMO. The yeasts and bacterials 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 (<i>Amigdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut [<i>Carya illinoensis</i> (Wangenh) K. Koch], Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Quensaland nut (<i>Macadamia ternifolia</i>) 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 SO ₂	present

The product is in keeping with Italian and European regulations

LOT:

Referred to each homogeneous analysed mass.
 Lot: Julian calendar for the manufacturing date

PACKAGING-TRANSPORT:

The product is packaged in plastic bottles (PE) 150ml - 215ml - 250ml - 380ml - 500ml – 1000ml.
 Transported with vehicles authorized for the transport of alimentary packed substance.

STORAGE AND CONSERVATION:

Cap the bottle after use. The product is consumed within three months after opening; keep at room temperature and away from the direct sunlight.
 Shelf-life: 36 months.

INGREDIENTS:

Cooked Grape Must*
 Balsamic Vinegar of Modena – Aceto balsamico di Modena PGI (Wine vinegar*, cooked grape must*, caramel colour E150d*) (35%)
 Glucose-fructose syrup,
 Stabilizer: Modified starch
 Caramel Colour E 150d*



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***Sulphites**