

**Varvello Giovanni & C. "L'Aceto Reale" S.r.l.**

Str.Nizza 39 - 10040 La Loggia - TO Tel: +39 011 9628131 Fax: +39 011 9628866

mail to: varvello@acetovarvello.com

BRC Certificate version 8; IFS Certificate version 7

TECHNICAL DATA OF PRODUCT

Data ult. Rev.: 03/01/2024

PRODOTTO:**Condire Cream****made with "Aceto Balsamico di Modena IGP"****classic**

Analytical data average:	Total acidity	g/100ml	< 3,30
	pH		< 3,5
	Relative density 20°C	gr.x cm3	> 1,16
	Tot Sulphur dioxide (SO2)	mg/l	< 10 ppm (residual)
	Refraction° Brix at 20°C		43 ± 3
	Heavy Metals (Pb, Cu e Zn)		below legal limit (vinegar/must)
	Pesticide/residual drug		below legal limit

Nutrition values:	Energy	Kcal/100g KJ/100g	per 100g of product 162 691
	Total Fat	g	0,00
	of which saturated fat	g	0,00
	Total Carbohydrate	g	38,50
	of which sugar	g	33,10
	Protein	g	0,32
	Salt	g	0,13

Ingredients: "Aceto Balsamico di Modena IGP"39% (wine vinegar, cooked grape must,) concentrated grape must, syrup glucose-fructose ,colorant: caramel E150d modified starch of maize, tickener:xanthan gum.

Allergenes: Contains sulphites

Lot: Pickle / Sauce code: L- G = 2024 nnn=n° day. example: L-G021 = bottled the 21/01/2024

Best Before: 36 months after bottling - **date** BB 36 months dd/mm/yyyy example BB 21/01/2026

Conservation: Cool, dry conditions, at temperature not exceeding 30°C and away from direct sun light
Advice: After opening keep the product in a fridge

Organoleptic characteristics: Aspect: Creamy. Colour: Caramel brilliant. Smell: Intense sweet & sour
Structure / body: fluid. Taste: typical of balsamic vinegar of Modena

Microbiological characteristics: Bacterial charge < 1000 ufc/g
Yeast e mould < 100 ufc/g

VARVELLO GIOVANNI & C.
"L'ACETO REALE" SRL
Strada Nizza, 39 - 10040 LA LOGGIA (TO)
Cod. Fiscale 01104920120
E-mail varvello@acetovarvello.com