

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 614

Rev 01 del
03/07

ACETO BALSAMICO OF MODENA I.G.P DROP 80G

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PRODUCT DESCRIPTION

Drops of Balsamic Vinegar of Modena in a sauce: it is an exclusive innovation that offers a noble and historic condiment in an original way.

USE

Ideal to go with seafood appetizers and meat carpaccios, traditional main dishes and fruit desserts.

INGREDIENTS

Balsamic Vinegar of Modena P. G. I. (concentrated grape must, wine vinegar, colouring agent E150d), cream with "Balsamic Vinegar of Modena P. G. I." (concentrated grape must, Balsamic Vinegar of Modena P. G. I. 20%, modified starch), thickeners: E415, E509, gelling agent: E401, colouring agent: E150d, preservative: E202.

Contains SULPHITES.

May contain traces of SOY, MILK AND DERIVATIVES.

RAW MATERIAL ORIGIN

Balsamic Vinegar P. G. I. - Modena area

ORGANOLEPTIC CHARACTERISTICS

Colour: dark brown

Odour: of balsamic vinegar

Flavour: of balsamic vinegar

Consistency: soft

MICROBIOLOGICAL CHARACTERISTICS

Total microbic load	< 60 ufc/g
Bacilli	< 1.000 ufc/g
Sulphite-reducing Clostridia	< 100 ufc/g
Coliforms/Enterobacteriaceae	< 100 ufc/g
E. Coli	< 10 ufc/g
Bacillus Cereus	< 100 ufc/g
S. Aureus	< 10 ufc/g
Listeria	absent in 25g
Salmonella	absent in 25g
Clostridium perfringens	< 100 ufc/g
Lactic bacteria	< 100 ufc/g
Yeasts	< 30 ufc/g
Moulds	< 30 ufc/g

Last update: 29.09.2023
Date: 26.03.2024

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GMO

This product does not contain genetically modified organisms.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante 58, Ravadese, Parma, Italy.

PRODUCTS DATA

Pack: JAR
Net Weight: 0,080 kg
Sales Unit: 6 JARS
Number of pieces per tin: 400
Gross weight single pack: 0,111 kg
Gross weight carton: 0,666 kg

STORAGE DATA

Shelf life: 24 Month
Storage closed product: IN A COOL AND DRY PLACE
Storage open product: REFRIGERATED TEMPERATURE
Life of the open product: CONSUME WITHIN 15 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: GLASS JAR-METALLIC LID
Height: 45,0 mm
Diameter: 70,0 mm
Package weight: 31,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON
Secondary package length: 227,0 mm
Secondary package width: 107,0 mm
Secondary package height: 80,0 mm
Packing dimensions in mm: 227*107*80

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 90
Layers per pallet: 6
Boxes per pallet: 540

Standard pallet 100X120
Boxes per layer: 0
Number of layers per pallet: 0
Boxes per pallet: 0

Container pallet 112X112
Boxes per layer: 0
Number of layers per pallet: 0
Boxes per pallet: 0

EAN CODE

EAN13: 8004980006146
ITF14: 08004980106143

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 291 kJ
Energetic value (KCAL): 54 kcal
Fat: 0,5 g
Saturated fats: 0,1 g
Carbohydrates: 13,4 g
of which sugars: 9,9 g
Protein: 0,5 g
Salt: 0,08 g

ALLERGENS

Absence of allergens: NO
Sulfur dioxide SO₂>10 mg/kg: PRESENT

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OTHER CHARACTERISTICS

Suitable for vegetarian: YES
 Suitable for vegan: YES
 Suitable for celiac: YES
 Contains alcohol: YES
 Contains pork: NO

PHYSICO-CHEMICAL DATA

ph: <3
 Dry residue: < 20%
 Moisture: > 80%
 Dry residue: < 20%
 Moisture: > 80%