

Acetificio M. De Nigris S.r.l.

SS. Sannitica 87 - 80023 Caivano (Napoli) Italy ph. +39.081.8808911 fax +39.081.8359026 web: www.denigris.it e-mail: denigris@denigris.it



Black Pearls with Balsamic Vinegar of Modena

Ingredient:

Balsamic Vinegar of Modena (80% min.), (cooked grape must, wine vinegar, colouring: caramel E150a), thickener: cellulose gum, gellings: calcium chloride, sodium alginate; preservative: potassium sorbate.

Contains sulfites

Characteristics of raw materials:

Wine vinegar and grape must from selected Italian wineries.

Organoleptic characteristics of the finished product				
Appearance	Small spheres in liquid solution			
Color	Intense black			
Taste	Pleasantly acid			

A Quality Assurance Programme ensures that the raw materials and the product comply with their typical parameters. Each phase in production is carried out under the strictest mandates of the law regarding the hygienic handling of foodstuffs in the manufacturing process.















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Chemical-physical parameters:

Parameter	u.m.	min	max
Actual alcoholic strength	%	0	1,5
Total Sulfur Dioxide	mg/l	10	100
рН	upH	-	4,5

Microbiological characteristics:

Value
< 7000 UFC/ml
< 50 UFC/ml
< 10 UFC/ml
ABSENT
ABSENT
ABSENT

NUTRITIONAL VALUES							
Parameter		m.u.	Values for 100 g of product				
Energy		kJ	494				
		kcal	116				
Fat	Total	g	0				
	Saturated	g	0				
	Trans	g	0				
	Polynsatured	g	0				
	Monoinsaturated	g	0				
Carboidrati	Total	g	24,2				
Carbolarali	Sugar	g	24,2				
Protein		g	0,9				
Salt		g	0				
Fiber		g	2,5				

^{**}Based on 2000 Calorie (8400 kJ)















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ALLERGENS	The product	The product does
	contains	not contain
	YES	NO
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		X
Crustaceans and products thereof		x
Eggs and products thereof		x
Fish and products thereof		х
Peanuts and products thereof		x
Honey (including royal jelly)		x
Soybeans and products thereof		x
Milk and products thereof (including lactose)		x
Nuts and products thereof		х
Celery and products thereof		x
Mustard and products thereof		x
Sesame seeds and products thereof		x
Lupin and products thereof		x
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2	X (< 100 PPM)	
Molluscs and products thereof		x
Other		x















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GMO PRESENCE: Vinegar pearls and their production are GMO-free, in accordance with EU Regulation no. 1829/2003 and 1830/2003.

IONIZING RADIATION: The product and its ingredient have not been treated with ionized

ALLERGENS: Contains Sulphites.

According to the Directives n. 2000/13 / EC and 2003/89 / EC and their subsequent revisions, sulfur dioxide (SO2) is recognized as an allergenic potential and, therefore, must be declared on the label, in the list of ingredients or through the phrase Contains sulphites, if its concentration in the finished product is greater than 10 mg / L.

The amount of sulfur dioxide added during the production process depends on its concentration in the raw materials and on the customer's requests. In any case, the concentration in the finished product is never higher than 100 mg / L.

STORAGE CONDITIONS:

Store in a cool, dry place Maximum at 25 $^{\circ}$ C. Avoid thermal shock. After opening, keep refrigerated and consume 10 days.

STORAGE TEMPERATURE RANGE: +2 / + 25 ° C

SHELF LIFE: consume within 24 months from the bottling date. After opening, keep the product in the fridge and use within 10 days.

COUNTRY OF ORIGIN: Italy

Redatto da Npd Teams: Armando Pignataro 29/05/2023















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