

PRODUCT

Cream of balsamic with WHITE TRUFFLE - S20TAB

DESCRIPTION

Cream of Balsamic Vinegar of Modena with white truffle

INGREDIENTS

Concentrated grape must, Aceto Balsamico di Modena PGI - Balsamic Vinegar of Modena 20% (wine vinegar, concentrated grape must, caramel E150D), modified starch, white truffle flavour

SENSORY CHARACTERISTICS:**Appearance:** limpid, brilliant and creamy**Colour:** intense brown**Aroma:** characteristic, intense, fruited (grapes) and aromatized with white truffle**Flavour:** sweet, pasty, pleasant, fruited (grapes) and aromatized with white truffle**CHEMICAL AND PHYSICAL CHARACTERISTICS****MICROBIOLOGICAL CHARACTERISTICS**

PARAMETER	ACCEPTABILITY VALUE	TOLERANCE		PARAMETER	ACCEPTABILITY VALUE	TOLERANCE
Total acidity	3,00 g/100ml	- 0.25	+ 0.50	Microbial load in P.C.A. at 30°C for 72h	max. 120 UFC/ml	+ 20 UFC/ml
<i>Ministerial Decree 12/03/1986 Official Gazette no.161 14/07/1986 Met II page 93</i>				Yeasts	max. 60 UFC/ml	+ 10 UFC/ml
Sulphur dioxide	max. 140 mg/l	-	+ 10	Moulds	max. 60 UFC/ml	+ 10 UFC/ml
<i>Met. In. 07 (S79)rev 0-2003</i>				Enterobacteria	n.a.	
Density at 20°C	1,2500 g/ml	- 0.005	+ 0.03	Coliforms	n.a.	
<i>IOP - LAB 05 06/05/2002 rev. 0</i>				E Coli	n.a.	
Net dry extract	min. 55 g/l	- 10	-	Lipolytic bacteria	n.a.	
Total dry extract	min. 545 g/l	- 20	-	Staphylococcus	n.a.	
Heavy metals:	Pb	max. 0.2 mg/l	-	+ 0.1	Salmonella	n.a.
	Zn	max. 5.0 mg/l	-	+ 1	Listeria	n.a.
	Cu	max. 1.0 mg/l	-	+ 0.5	Lactics	n.a.
Alcohol content	max. 1.5 %Vol	-	+ 0.1	Bacillus cereus	n.a.	
Reducer sugars	min. 490 g/l	- 10	-	Aerobic sporocyst	n.a.	
Rotational Viscosity 20°C - R4 - 50 rpm	min. 1200 cps	- 40	-	Anaerobic sporocyst	n.a.	
<i>IOP - LAB 14 23/02/2006 rev. 1</i>						

APPROXIMATE NUTRITIONAL VALUES**EU NUTRIENTS (100g)****USA NUTRIENTS (15ml)**

Energy	276 Kcal	51,8 Kcal
	1176,0 KJ	220,5 KJ
Proteins	2,2 g	0,4 g
Fats	0,0 g	0,0 g
of which saturated fats	0,0 g	0,0 g
of which monounsaturated fats	0,0 g	0,0 g
of which polyunsaturated fats	0,0 g	0,0 g
of which trans fat	0,0 g	0,0 g
of which cholesterol	0,0 g	0,0 g
Carbohydrates	67,6 g	12,7 g
of which sugars	38,7 g	7,3 g
Sodium	33,00 mg	6,2 mg
Fibres	none	none
Lactose	none	none
Gluten	none	none

STORAGE TEMPERATURE

4°C - 30°C sealed pack

STORAGE INSTRUCTIONS

Store in a cool, dry place with no large variations in temperature and protect from sunlight.

DIETARY ADVICE

Cream of balsamic with white truffle can be used in vegetarian diets and gluten, lactose and fat-free diets. It is not recommended in vegan diets. It does not hold kosher or halal certification.