



Monari Federzoni	<b>SPECIFICATION SHEET</b>	DR 2.2.3-1 Rev: 2
------------------	----------------------------	----------------------

<b>DESCRIPTION</b>	<b>WHITE CONDIMENT</b>
<b>REFERENCE:</b>	

<b>PRODUCT NOTE</b>	<b>Ingredients: wine vinegar, concentrated grape must, antioxidant potassium metabisulphite</b>
---------------------	-------------------------------------------------------------------------------------------------

<b>Organoleptic characteristic</b>	<b>GMO PRESENCE</b>
Aspect: limpid and bright Aroma: distinctive, persistent, intense and gentle Colour: straw-yellow Taste: sweet and sour	The Monari Federzoni White Balsamic Condiment is OGM free as per Reg. 1829/2003/CE - 1830/2003/CE rules

Physical - Chemical Characteristic				Declaration according to the 2003/89/CE directive and the guide for the application of the ALLERGEN labelling regulation in vigour.	
Description		acceptability	tolerance	Contains sulfites	
Density	g/ml	1,091	-0,005 +0,02		
Acidity	g/100 ml	5,20	-0,4 +0,40	Microbiology date	
Distilled Alcohol	%vol	max 1,5	- -	Description	acceptability
Sulphur Dioxide	mg/l	max 170	- -	Total colyforms	< 10 ufc/ml
Copper	mg/l	max 1	- -	Stafilococco aureo (coag. pos.)	< 10 ufc/ml
Lead	mg/l	max 0,2	- -	Salmonella	0 ufc/ml
Zinc	mg/l	max 5	- -	Listeria monocytogenes	0 ufc/ml
				Escherichia coli	< 10 ufc/ml

Nutrition Facts		100 ml	per 10mL		Method and temperature of presevation	
Calories	kcal	101	10	<1%	Keep the in a dry and dark place not under the direct light Before opening: keep at temperature between +4 /+30°C - try to avoid the sudden changes of temperature.	
Calories	kJ	429	43	<1%		
Fat	g	0	0	0%	After opening: close well the cap of the container/bottle, utilize as soon as possible	
of wich saturates	g	0	0	0%		
Carbohydrates	g	20	2	<1%	DLUO (shelf life) - Note	
of wich sugars	g	20	2	2%	Best before: 24 months from production date	
Protein	g	0,7	<0,5	<1%		
Salt	g	0,07	<0,01	<1%		
* % Daily Values: Percentage daily values are based on a 8400 kj/ 2000 kcal diet						

IMPORTANT NOTE	
The yellow color of the product is natural and could change during the life of the product also in closed container/bottle (natural yellowing) Pay attention: in case of use as ingredient with extravergin olive oil / olive oil the product could change color (color change to blue)	

Quality Manager  
**Ivan Marchetti**  
01-gen-14

