



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



Certificato N.
IT14/0186

Chardonnay wine vinegar 7% Acidity

Ingredients:

Chardonnay Wine Vinegar, antioxidant: **sulfites**

Characteristics of the raw materials:

Specially produced Chardonnay wine vinegar from selected wine cellars.

Organoleptic features of the end product

Appearance	Clear and bright
Colour	Golden white
Bouquet	Characteristic-Slightly Acid, fruity wine notes, tropical fruits (pineapple)
Taste	Characteristic-Slightly Acid-Balanced-Harmonious

Foreseen use:

Product suitable to every kind of consumer, to use without any further manufacture and particularly suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish.

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.



N.21631



IT BIO 008 - 0U01



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Chemical-physical parameters:

Parameter	u.m.	min	max
Total alcohol content	%	0	1,5
Total acidity	%	7,0	7,4
Total sulphurous anhydride	mg/l	0	170
Lead	ug/l or ppb	0	34
Copper	mg/l	0	1
Zinc	mg/l	0	5
pH		2,5	3,4

Microbiological characteristics:

The product is stable. The presence of some natural sedimentations (Mother) may occur after a period of preservation; however it guarantees that the product is 100% made from wine.

NUTRITIONAL FACTS-AVERAGE VALUE

Parameter	m.u.	Value for 100 ml of product	Serving size* (15ml)	Daily values % (**)
Energy	<i>kJ</i>	96	14	0,16
	<i>kcal</i>	22	3	0,15
Fat	Total	g	0	0
	Saturated	g	0	0
	Trans	g	0	0
	Polyunsaturated	g	0	0
	Monounsaturated	g	0	0
Carbohydrate	Total	g	0,3	0
	Sugars	g	0,1	0
Protein	g	0	0	0
Salt	g	0,02	0	0

** Based on a 2000 Calorie



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ALLERGENS	The product contains	The product does not contain
	YES	NO
<i>Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof</i>		X
<i>Crustaceans and products thereof</i>		X
<i>Eggs and products thereof</i>		X
<i>Fish and products thereof</i>		X
<i>Peanuts and products thereof</i>		X
<i>Honey (including royal jelly)</i>		X
<i>Soybeans and products thereof</i>		X
<i>Milk and products thereof (including lactose)</i>		X
<i>Nuts and products thereof</i>		X
<i>Celery and products thereof</i>		X
<i>Mustard and products thereof</i>		X
<i>Sesame seeds and products thereof</i>		X
<i>Lupin and products thereof</i>		X
<i>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2</i>	X (<170 PPM)	
<i>Molluscs and products thereof</i>		X
<i>Other</i>		X



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GMO PRESENCE: The product and its ingredients don't contain genetically modified material; the product and its ingredient are not produced from any genetically modified material.

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

SHELF LIFE AND STORAGE:

As the natural acidity level is approximately 7%, the product preservation is up to four years from the date of production if the container is safely sealed and stored in a cool and dry place away from heat sources.

SHELF LIFE AND STORAGE AFTER OPENED:

Store in cool and dry place, away from light and heat source.
After opened store for 6 months (only for bottled product).

COUNTRY OF ORIGIN: Italy

Redatto da R.lab./TL:  15/06/2021



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