



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

Cream with Balsamic Vinegar of Modena (39%) with white truffle flavour

Ingredients: Cooked grape must, balsamic vinegar of Modena ("Aceto balsamico di Modena IGP") 39% (Wine vinegar, concentrated grape must, cooked grape must, colouring caramel E150d), Wine vinegar, white truffle natural flavor, thickeners: guar gum and xanthan gum. Contains **sulphites**.

Characteristics of the raw materials:

Cream with Aceto Balsamico di Modena IGP is obtained by a process of blend of cooked grape must, Aceto Balsamico di Modena and wine vinegar. The final product is creamy and with a characteristic sweet and sour flavor, ideal for garnishing cold dishes and desserts.

<i>Organoleptic features of the end product</i>	
<i>Colour</i>	<i>Dark Brown</i>
<i>Bouquet</i>	<i>Characteristic – slightly acid – Intense aroma</i>
<i>Taste</i>	<i>Characteristic, creamy, sweet and sour with sweet rear taste</i>

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.



IT BIO 008 – 0U01



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Chemical-physical parameters:

Parameter	u.m.	min	max
Total alcohol content	%	0	1.5
Density at 20°C	Kg/l	1.25	1.28
Total acidity	%	4.0	4.4
Total sulphurous anhydride	mg/l	0	170
Ashes	g/l	8.00	15.00
Total dry extract	g/l	650	800

Microbiological characteristics:

The product is stable.

NUTRITIONAL FACTS – AVERAGE VALUE

Parameter	m.u.	Value for 100 ml of product	Serving size* (15ml)	Daily values % (**)
Energy	kJ	1004	151	2
	kcal	236	35	2
Fat	Total	g	0	0
	Saturated	g	0	0
	Trans	g	0	0
	Polyunsaturated	g	0	0
	Monounsaturated	g	0	0
Carbohydrate	Total	g	8	3
	Sugar	g	7,5	8
Protein	g	1	0	0
Salt	g	0,02	0	0

** Based on a 2000 Calorie (8400) kJ



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ALLERGENS	The product contains	The product does not contain
	YES	NO
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
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		X
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 SO ₂	X (170 PPM)	
Molluscs and products thereof		X
Other		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 4%, the product preservation is up to three 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:

18/12/2019



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