



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

Organic Cream with Balsamic Vinegar of Modena (39%)

Ingredients:

Organic concentrated grape must, Organic Balsamic Vinegar of Modena 39% (organic wine vinegar, organic concentrated grape must), organic wine vinegar, organic corn starch.

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.

Organoleptic features of the finished product

Colour	<i>Dark Brown</i>
Bouquet	<i>Characteristic, slightly acid, intense aroma</i>
Taste	<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	10
Ashes	g/l	8	15
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	1252	188	2
	kcal	294	44	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	10,5	4
	Sugar	g	10,0	11
Protein	g	0,6	0	0
Salt	g	0,27	0,04	1

* Based on a 2000 Calorie (8400kJ)



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ALLERGENS	The product contains	The product does not contain
<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
<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 4%, the product preservation is upper 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:

08/04/2021



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