



CAVIAROLI TECHNICAL SHEET – 327.67400
Rev.07.01 – 10/07/2022

BALSAMIC CAVIAROLI OF MODENA 50g

Reference:	MOD050MSTD
Tradename:	BALSAMIC CAVIAROLI OF MODENA 50g
Sales denomination:	Balsamic vinegar of Modena dressing
Description:	Balsamic vinegar of Modena encapsulation.

Ingredients:

No.	Ingredient:	Percentage
1	Balsamic vinegar of Modena Igp (Wine vinegar, grape must concentrate and E150d coloring)	85%
2	Water	
3	E-327, Acidity regulator - Calcium lactate	
4	E-330, Acidity regulator - Citric acid	
5	E-415, Thickener - Xanthan gum	
6	E-401, Gelling agent - Sodium alginate	
7	E-202, Preservative - Potassium sorbate	

allergens **Contains sulfites.** (according to regulation 1169/2011/CE)

Irradiation and radioactivity According to information from the supplier, they have not been treated in accordance with RD 348/2001.

GMO Does not contain genetically modified ingredients.

Storage For best conservation, keep between +10°C and +26°C without opening. Keep away from sources of heat, sunlight and sources of bad odors. Once opened, keep refrigerated and consume within 4 weeks. Do not freeze. Once opened, keep covered with the same covering vinegar that the jar has. Pearls above vinegar can be affected by oxidation.

Useful life: 18 months from production.

Nutritional information per 100g of product. (according to regulation 1169/2011/CE)

Energy Kj (kcal)	518.3Kj (122.1kcal)
fats	0.5g
Of which saturates	0.28g
carbohydrates	28.4g
of which sugars	16.2g
proteins	1g
Salt	0.2g

Packaging characteristics Vacuum sealed glass jar with metal lid with low migration rubber seal. All material in contact with the product is suitable for food use and complies with regulation (EC) 1935/2004 and regulation (EU) No. 10/2011.



Logistics information

Net weight	50g
Gross weight (approx.)	171g
EAN 13	8436555780487
Units per case	6
Units per box	48

Labeling and lot Lot consisting of 3 letters and 6 numbers (XXXYYMMDD)
The letters indicate the raw material used to make the product and the numbers indicate the last two figures of the year of production (YY), the two figures corresponding to the month (MM) and the two corresponding to the day (DD).

Instructions for use Product ready for consumption. It can be taken alone or as part of the ingredients of a culinary preparation. Liquid and fatty product inside and that serves to provide a point of palatability to the dish. Use as a topping that provides color, flavor and the perfect finish to dishes.

Organoleptic characteristics Soft-textured sphere that explodes in the mouth and releases the vinegar that is included inside, limpid and brilliant aspect; dark and intense brown color; sweet and sour flavor

Instructions for use Product ready for consumption. It can be taken alone or as part of the ingredients of a culinary preparation.

Physical-chemical limits (according to own criteria)

Parameter	Limit
pH	<=4.4

microbiological limits

Parameter	Limit
Listeria Monocytogenes	<100 cfu/g*

*Regulation (EC) No. 2073/2005 Listeria analysis (n=5). Ready-to-eat foods that cannot support the development of Listeria Monocytogenes and that are not for infants or special medical purposes.

Applicable legislation Its composition conforms to regulation (EU) 1129/2011, of the commission of November 11, which modifies Annex II of regulation (EC) n° 1333/2008 and subsequent modifications of the European Parliament and of the council to establish a list of EU food additives and Regulation (EU) 1169/2011 of the European Parliament and of the Council of October 25, 2011 on the information provided to the consumer.

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CAVIAROLI[®]
UNIQUE EXTRA VIRGIN OLIVE OIL CAVIAR

Signature:

Date:
Responsible: