

Av. Murcia 61, CP: 30.110 Cabezo de Torres Murcia , Spain

Tlf: +34 968 830 979 Fax :+34 968 832 485 comercial@jrsabater.com

Version

3

Last revision date:

31/10/2016

Glaze of Balsamic Vinegar of Modena, to bottle

Sale formats

PET bottle 250

Product Designation

Glaze of Balsamic Vinegar of Modena

Ingredients: Made in Spain

Sequence	Ingredient	Function
1	Concentrated grape must	
2	Balsamic Vinegar of Modena	
3	Caramel E-150d	Colour
4	Modified starch	Thickener

Applicable legislation

RD 858/1984 Technical Sanitary Regulation for processing, distribution and sale of table sauces

CAC/RCP 1-1969 General Principles of Food Hygiene from Codex Alimentarius

Reglamento (UE) 1169/2011 On the provision of food information to consumers

Nutritional facts

Nutrition declaration						
Values referred per	100 g		15 g			
Values / Expresion	Value	% DVR	Value	% DVR		
Energy	761 kJ / 178 kcal	9	114 kJ / 27 kcal	1		
Fat	0 g	0	0 g	0		
of which saturates	0 g	0	0 g	0		
Carbohydrate	41 g	16	6 g	2		
of which sugars	40 g	44	6 g	7		
Protein	1,1 g	2	0,2 g	0		
Salt	0,55 g	9	0,08 g	1		
Salt content is exclusively due to the presence of naturally occurring sodium						

%VDR :Recommended daily values reference intake of an average adult (8.400 kJ / 2.000 kcal)



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Instructions for use, storage and shelf life

Conditions of use: It does not require any special instruction

Minimun durability date : Best before 2 years from its packing

Storage conditions: Store in a cool, dry place

Analytical Specifications

Parameter	Unit	Target value	Min. accepted	Max. Accepted	Min. legal	Max. Legal	Method de análisis
Brix degree	ō	52	50	60	NA	NA	ISO 2173:2003
Density	kg/l	1,22	1,18	1,28	NA	NA	
рН		3,20	2,5	4	NA	NA	

Organoleptic properties

Odor Distinctive, persistent

Flavor Bittersweet

Colour Dark

Texture Dense liquid, smooth



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Declarations about the product

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES							
Substances or products	+/-	Origen	Remarks				
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	Absence						
Crustaceans and products thereof	Absence						
Eggs and products thereof	Absence						
Fish and products thereof	Absence						
Peanuts and products thereof	Absence						
Soybeans and products thereof	Absence						
Milk and products thereof (including lactose)	Absence						
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and	Absence						
Celery and products thereof	Absence						
Mustard and products thereof	Absence						
Sesame seeds and products thereof	Absence						
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	Presence	Residual, from ingredients					
Lupin and products thereof	Absence						
Molluscs and products thereof	Absence						
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Other declarations

Not used any raw material treated with beta or gamma ionizing radiation in the development of this product.

This product has not and has not been obtained from Genetically Modified Organism, in any of its starting materials and process step.

This product is according with Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and its subsequent amendments

APPROVED BY CLIENT: Please return signed. Specification sheet are considered accepted after 15 days if no reply is received