

TECHNICAL DATA SHEET

R-43 EMI 1 REV 0

LAST REVISION 01/01/2024

ITEM'S NAME AND CODE	DESCRIPTION	EAN CODE
FAC-0355 BALSAMIC VINEGAR OF MODENA	ACETO BALSAMICO DI MODENA IGP	8033622240754
SCUDI ORO 250 ML		

PRODUCER	BELLEI LUGI E FIGLI SRL VIA NUOVA 55/B CASONI DI RAVARINO-41017 MODENA
	ITALY
PRODUCTION AND	VIA C. TESTA 3/B BOMPORTO -41030 MODENA ITALY
BOTTLING SITE	

INGREDIENTS	COOKED GRAPE MUST, WINE VINEGAR. CONTAIN NATURALLY OCCURRING SULFITES
COUNTRY OF ORIGIN:	Cooked grape must ITALY- Wine vinegar ITALY .
PRODUCT DESCRIPTION	Balsamic vinegar of Modena is produced according to the prescriptions of the
	Production Disciplinary (DPC030) and can only be produced in the provinces of
	Modena and Reggio Emilia. The grape must is obtained from 7 grape varieties
	(Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana, Montuni) and
	Balsamic Vinegar of Modena must be either matured or aged in wood containers.

ORGANOLEPTIC	Aspect: Clear and bright		
PROFILE	Colour: Dark brown		
	Flavour: Typical, persistent, intense and delicate,		
	exquisitely acid flavor with eventual wood notes.		
	Taste: Sour-and-sweet		
QUALITY	It perfectly accompanies traditional dishes: from boiled meat to roast meat to fatty fish such as salmon and eel. A fundamental ingredient to enrich vegetable dishes such as caramelized onions or grilled vegetable or any salad. Ideal to accompany Parmigiano Reggiano, it goes perfectly with cheese dishes. It enhances the flavor of fresh fruit such as strawberries or peaches and gives freshness and pleasant acidity even to cooked fruit.		
DESTINATION	All Customer's categories except those with a sensibility to the described ingredients. Balsamic Vinegar of Modena is suitable of vegetarian diets and gluten, lactose and fat free diets.		

PRODUCT FEATURES				
GMO	The absence of GMO (Genetically Modified Organisms) is guaranteed. The product is			
	not obtained with Genetically Modified ingredients nor derives from any process			
	that could use Genetically Modified Organisms			
GLUTEN	The product does not contain Gluten. Bellei Luigi e Figli Srl certified its products on			
	24/02/2023 certificate N° VVV46ZCC			
IONIZING RADIATION	The product is not treated with ionizing radiation nor contains irradiated ingredients			
SHELF-LIFE AND	5 YEARS- the product must be stored in its original packaging away from direct			
STORAGE	exposure to light and at room temperature			
ALLERGENS	The product contains SULFITES not added but residual from the processing of raw			
	materials			



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Cereals containing gluten (wheat, rye, barley, oats, spelled, Kamut or thei hybridized strains) and derived products Shellfish and shellfish products	Present in the Product r	Present neither in the product nor in the factory X
hybridized strains) and derived products Shellfish and shellfish products		the factory X
hybridized strains) and derived products Shellfish and shellfish products	r	X
hybridized strains) and derived products Shellfish and shellfish products	r	
Shellfish and shellfish products		X
<u> </u>		X
		T.
Eggs and egg products		Х
Fish and fish products		Х
Peanuts and peanut products		Х
Soy and soy products		Х
Milk and milk-based products (including lactose)		Х
Nuts (almonds, hazelnuts, walnuts cashews, pecans, Brazil nuts, pistachios	,	
Queensland nuts and products thereof Milk and milk products (including	g	X
lactose)		
Celery and celery products		X
Mustard and mustard-based products		Х
Sesame seeds and sesame seed products		Х
Sulfur dioxide and sulfites in concentrations higher than 10 mg/kg or 10mh/expressed as SO2	Ϋ́Ι χ	
Lupins and derived products		Х

CHEMICAL CHARACTERISTICS					
PARAMETER	AVERAGE VALUE	TOLLERANCE	U.M	METHOD	
DENSITY	1.33	+-0.0050	g/l	MI130 REVO 2016	
TOTAL ACIDITY (ACETIC ACID)	MIN. 6.00		g/100ml	DM12/03/86 G.U.161 14/01/86 ALL. II	
ALCOHOL CONTENT	Max 1.5		%/v	DM12/03/1986 GU N°16114/07/1986 ALL.V	
REDUCING SUGARS	>750		g/l	MI 004 REV 13 2020	
TOTAL DRY CONTENT	>750		g/l	DM12/03/1986 GU N°161 14/07/1986 ALL.VI	
SULFUR DIOXIDE	<20		ppm	MI 073 REV4 2020	
ASHES	>3.5		g/l	OIV RESOLUTION 58/2020	
LEAD	MAX 0.200		mg/l	MI 071 REV 14 2020	
COPPER	MAX 1.00		mg/l	MI 071 REV 14 2020	
ZINC	MAX 5.00		mg/l	MI 071 REV 14 2020	

MICROBIOLOGICAL CHARACTERISTICS					
PARAMETER	AVARAGE VALUE	TOLLERANCE	U.M	METHODS	
MOLDS	<10 UFC	MAX 15 UFC	UFC/g	OIV-MA-AS4-01 REV 2020	
YEAST	<ufc< td=""><td>MAX15 UFC</td><td>UFC/g</td><td>OIV-MA-AS4-01 REV 2020</td></ufc<>	MAX15 UFC	UFC/g	OIV-MA-AS4-01 REV 2020	
SALMONELLA	ABSENT	ABSENT	PRESENT/ABSENT/25	AFNOR BRD 03/06-12/07	
ENTEROBACTERIAL COUNT	ABSENT	ABSENT	UFC/g	MI 700 REV0/2008	



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	AVERAGE NUTR	ITIONAL VALUE		
PARAMETER	100 ML	Nutrition F	acts	
ENERGY	1350 kJ/323 kcal	1222 0 12107		
FAT	<0,1 g	17 Servings per Container Serving Size 1tbsp (15ml)		
SATURATED FAT	<0,1 g	Amount per serving		
MONOSATURATED FAT	<0,1 g	Calories	49	
			% Daily Value*	
POLISATURATED FAT	<0,1 g	Total fat 0 g	0%	
TRANS FAT	<0,1 g	Saturated Fat 0 g	0% 0%	
		Chalesterol 0 g	D%	
CHOLESTEROL	<0,1 g	Sodium 10 mg	0%	
TOTAL CARBOHYDRATES	76 g	Total Carbohydrate 11 g	4%	
	5	Dietary Fiber 0 g	0%	
SUGAR	76 g	Total Sugar 11 g includes added sugars 11 g	23%	
PROTEIN	0.0 g	Protein 0 g	0%	
SALT	0.0 g	Vitamin D 0 mgg	0%	
JALI	0.0 g	Calcium 12,3 mg 0%		
DIETARY FIBRE	ABSENT	Iron 0,4 mg 2%		
LACTOSE	ABSENT	Potassium 86,7 mg 2%		
LACTUSE	ADJENI	"The Percent Daily (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is		
GLUTEN	ABSENT	used for general nutrition advice.		

PALLETISATION TECHNICAL NOTES			
PACK SIZE	250 ML		
PIECES PER CASE	6		
CASE MEASUREMENTS IN CM	21X18.5X16		
CASE GROSS WEIGHT IN KGS	APPROX. 3,0		
TOTAL BOTTLES PER PALLET	720		
PALLET COMPOSITION	120 CASES (24 CASES PER LAYER X 5 LAYERS)		

ENVIRONMENTAL INFORMATION

ALL THE MATERIAL USED FOR THE PACKAGING AND THE PRODUCT IS RECYCLABLE:

GLASS : RECYCLABLE/ REUSABLE CARDBOARD : RECYCLABLE / REUSABLE PALLET : RECYCLABLE / REUSABLE

PRODUCT CAN BE DISPOSED OF THROUGH BIOLOGICAL TREATMENT PLANTS (PRODUCTION OF BIOGAS)

VOLUNTARY CERTIFICATIONS	BRC GLOBAL STANDARD FOR FOOD SAFETY VERSION 8 GRA	DE AA
	IFS FOOD CERTIFICATE VERSION 7 GRADE HIGHER LEVEL	*IFS
	ORGANIC 848/2018	
	JAS STANDARD	
	UNI EN ISO 14001:2015	ISO 14001:2018
	GLUTEN FREE	
	HALAL	
	PGI	

Bellei Luigi e Figli S:R.L operates in compliance with national and European legislation, under self-assessment and in accordance with the principles of the HACCP system, it is also registered in the IGP control chain controlled by CSQA

CONTACT DETAILS

DEPARTMENTS

E-MAIL

PHONE

	CONTACT BETALES				
22.000		E-MAIL	PHONE		
		info@bellei.it	+39 - 059-909111		
	QUALITY ASSURANCE MANAGER	qualita@bellei.it	+39 -059-909111 ext.204		
	CUSTOMER SERVICES MANAGER	export@bellei.it	+39 -059-909111 ext.203		