

R-43 EMI 1 REV 0

LAST REVISION 01/01/2023

ITEM'S NAME AND CODE	DESCRIPTION	EAN CODE
FCO-0076 SWEET&SOUR DRESSING	SWEET&SOUR DRESSING	8033622240518
SUA MAESTA DENSO DOLCE 250 ML	SUA MAESTA' DENSO DOLCE	

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

INGREDIENTS	COOKED GRAPE MUST, WINE VINEGAR, BALSAMIC VINEGAR OF MODENA (5%).
COUNTRY OF ORIGIN:	CONTAIN SULFITES
	Cooked grape must ITALY- Wine vinegar ITALY- Balsamic vinegar of Modena ITALY
PRODUCT DESCRIPTION	The Sua Maestà Sweet&Sour Dressing comes from an ancient family recipe
	combining cooked grape must, wine vinegar and Balsamic Vinegar of Modena. Its
	high density and velvety texture harmonize in an extraordinary flavor that makes this
	product unique.

ORGANOLEPTIC PROFILE	Aspect: Clear and bright Colour: Dark brown Flavour: Persistent, intense and delicate, exquisitely acid flavor with eventual wood notes. Taste: Sweet and sour very balanced, pleasant and characteristic
QUALITY	The inimitable taste of this product goes perfectly with both sweet and salty dishes. Just a few drops on risottos are enough to enhance the flavor and creaminess. Perfect to balance the fatty notes of grilled meat. A few drops are enough to create a perfect match with Parmigiano Reggiano in flakes, vanilla ice cream.
DESTINATION	All Customer's categories except those with a sensibility to the described ingredients. This product is suitable of vegetarian diets and gluten, lactose and fat free diets.

absence of GMO (Genetically Modified Organisms) is guaranteed. The product t obtained with Genetically Modified ingredients nor derives from any process could use Genetically Modified Organisms
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and death dear and contain Clutter. Dellait usini a Fieli Culter stiffind its and death an
product does not contain Gluten. Bellei Luigi e Figli Srl certified its products on
2/2023 certificate N° VVV46ZCC
product is not treated with ionizing radiation nor contains irradiated ingredients
ARS- the product must be stored in its original packaging away from direct
sure to light and at room temperature
product contains SULFITES not added but residual from the processing of raw prials



TECHNICAL DATA SHEET

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	Present in the Product	Present niether the product nor in the factory
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or their hybridised strains) and derived products		Х
Shellfish and shellfish products		Х
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 lactose)		х
Celery and celery products		Х
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/l expressed as SO2	х	
Lupins and derived products		Х

CHEMICAL CHARACTERISTICS				
PARAMETER	AVERAGE VALUE	TOLLERANCE	U.M	METHOD
DENSITY	1.35	+-0.005		MI130 REV1 2023
TOTAL ACIDITY (ACETIC ACID)	4.00	+-0.40	g/100ml	DM12/03/86 G.U.161 14/01/86 ALL. II
ALCOHOL CONTENT	Max 0.10		%/v	DM12/03/1986 GU N°16114/07/1986 ALL.V
REDUCING SUGARS	>800		g/l	MI 004 REV 13 2020
TOTAL DRY CONTENT	>900		g/l	DM12/03/1986 GU N°161 14/07/1986 ALL.VI
SULFUR DIOXIDE	<10		ppm	MI 073 REV4 2020
ASHES	>4		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	
LISTERIA MONOCYTOGENES	ABSENT	ABSENT	PRESENT/ABSENT/25	AFNOR BRD 03/04-04/05	
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	NUTRI
PARAMETER	100 ML	
ENERGY	1434 kJ/ 337kcal	
FAT	<0,0 g	
SATURATED FAT	<0,0 g	
MONOSATURATED FAT	<0,0 g	
POLISATURATED FAT	<0,0 g	
TRANS FAT	<0,0 g	
CHOLESTEROL	<0,0 g	
TOTAL CARBOHYDRATES	g 81	
SUGAR	g 81	
PROTEIN	g 0.0	
SALT	g 0.0	
DIETARY FIBRE	ABSENT	
LACTOSE	ABSENT	
GLUTEN	ABSENT	

AVERAGE NUTRITIONAL VALUE

Nutrition Facts		
17 Servings per Container Serving Size	1tbsp (15ml)	
Amount per serving		
Calories	54	
	% Daily Value*	
Total fat 0 g	0%	
Saturated Fat 0 g	0%	
Trans Fat 0 g	0%	
Cholesterol 0 g	0%	
Sodium 5 mg	0%	
Total Carbohydrate 13 g	5%	
Dietary Fiber 0 g	0%	
Total Sugar 12 g		
Includes 12 g added sugars	25%	
Protein 0 g	0%	
Vitamin D 0 mcg	0%	
Calcium 8 mg	0%	
Iron 0,2 mg	0%	
Potassium 129 mg	2%	
*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 used for general nutrition advice.		

PALLETISATION TECHNICAL NOTES

PACK SIZE	250 ML
PIECES PER CASE	6
CASE MEASUREMENTS IN CM	13X23X15.5
CASE GROSS WEIGHT IN KGS	APPROX. 4,6
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 GR/	ADE AA 🛛 📶
	IFS FOOD CERTIFICATE VERSION 7 GRADE HIGHER LEVEL	Food
	ORGANIC 848/2018	
	JAS STANDARD	
	UNI EN ISO 14001:2015	ISO 14001:2015
	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
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