



Domenico Manca S.p.A.

TECHNICAL DATA SHEET

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Product Name	Balsamic Vinegar of Modena
Product	Balsamic Vinegar of Modena
Producer	DOMENICO MANCA S.P.A. Via Carrabuffas c.p. 56 – 07041 ALGHERO (SS) Tel. 079 977215 – Fax 079 977349 www.sangiuliano.it - info@sangiuliano.it
Production address	Via Massaroni, 1 - 41014 Castelvetro (Modena)
Origin	100% Italy
Processing	Mechanical harvest from organic grown trees between the end of October and December. Cold pressing, extraction in continuous cycle system, natural decanting.
Ingredients	Wine vinegar, cooked grape must, caramel E 150 D.
Sensory Characteristics	Limpid, dark brown color. Intense, characteristic aroma, with wood essences. Sweet and sour taste, well balanced, with wood essences.
Allergens	Contains sulphites
Shelf life	Unlimited
Packaging	250 ml glass bottle
Storing	Room temperature, away from light
Uses	Ideal as a dressing and as an ingredient for cooked dishes
Distribution	Worldwide

CHEMICAL AVERAGE CHARACTERISTICS

	Measure Unit	Results
Density at 20° C	V/v	1,11259
Alcohol in volume	% vol/vol	0,16
Reducing sugar	Gr/l	219,8
Total acidity	Gr/100 ml	6,30
Total Dry extract	Gr/lit	271,00
Dry extract without sugar	Gr/lit	52,20
Total sulph. anhydride	Mg/lit.	< 10
Ashes	Gr/lit	4,63

AVERAGE NUTRITION VALUES

Parameters	Typical Values/100ml
Energy	481,6 kJ/ 113 kcal
Fat	<0,01 g
of which: saturates	<0,01 g
Carbohydrates	22,17 g
of which: sugars	22,17 g
Fiber	0,01 g
Proteins	0,88 g
Salt	0,016 g