



House of Tartufo SRL

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PRODUCT TECHNICAL DATA SHEET

Balsamic Vinegar Pearls with Truffle

FINISHED PRODUCT

GENERAL INFORMATION

TYOPOLOGY

Plant-based product, not sterilised.

SHELF LIFE

24 months

PACKAGING

Glass jar (50 g).

LABELLING

Reg. UE 1169/2011

GMO & IRRADIATION

None

INGREDIENTS & ALLERGENS

INGREDIENTS

Balsamic Vinegar of Modena PGI 60% min. (wine vinegar, cooked grape must), water, gelling agents: cellulose gum, calcium chloride, sodium alginate, summer truffle (*Tuber aestivum*) 0.1%, flavouring. Contains SULPHITES.

ALLERGENS

Apart from the allergens stated in CAPITAL LETTERS in the paragraph above, the product does not contain any other allergenic ingredients.

STORAGE & METHOD OF USE

STORAGE INSTRUCTIONS

Store away from sunlight and direct light (10-20°C). After opening, keep refrigerated and consume within 10 days.

METHOD OF USE

Once opened, the product is ready to use.

AVERAGE NUTRITIONAL VALUES (PER 100 G)

Parameter	Value
Energy value	602 kJ / 141 kcal
Fat	0 g
of which saturates	0 g

Parameter	Value
Carbohydrate	33 g
of which sugars	33 g
Protein	0.1 g
Salt	0.03 g

CHEMICAL & MICROBIOLOGICAL CHARACTERISTICS

Parameter	Value
Chemical Characteristics	Total sugars: 210-230 g/l; Total sulphur dioxide: max 100 mg/l; pH: 3-4.5.
Microbiological Characteristics	Total count: < 100 CFU/ml; Yeasts: < 50 CFU/ml; Moulds: < 10 CFU/ml; Coliforms: absent; Salmonella: absent; Pathogens: absent.

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