



atalanta
Delivering the Global Harvest

**Product Specification Sheet
Grocery**

Product Name: "Del Destino" Balsamic Vinegar 2/5 LTR

Item Number:	055290	Country of Origin:	Italy
Pack Size:	2/5 LTR	Shelf Life Unopened/Opened:	5 years
Unit Net Weight:	1 Gal. 1 Qt 9 Fl. Oz (169 fl oz) 5 Liters	Unit Drain Weight:	N/A

UPC : 0 71270 38077 2

Case/Package Code:

the production batch is indicated with 5 digits following an internal code. the first two digits indicate the year of manufacture and the last three indicate the sequence number of the day in the year incurred.-
Sample: L16002 January 02,2016)

GTIN : 10 0 71270 38077 9

Unit Can Code/Coding Format:

L16002 (January 02,2016). the first two digits indicate the year of manufacture and the last three indicate the sequence number of the day in the year incurred



Product Properties

Product Description: ACETO BALSAMICO DI MODENA IGP – BALSAMIC VINEGAR OF MODENA 500 ML 169 FL.OZ.

Ingredient Statement: wine vinegar (79-78%); concentrated grape must (20-21%); caramel color (1%).

Contains Sulfites

Kosher (Y/N; type)	N
GMO Free (Y/N)	N/A
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (No BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	2
Easy Open (Y/N; type)	N
Piece Fragments (Range ; %)	N/A

Physical Properties:

Color	brown
Aroma & Flavor	Characteristic scent, persistent and delicate, pleasantly bittersweet acetic & well balanced taste.
Texture	Thin liquid
Appearance	Fluid and the limpid brown shiny
Size & Shape Range (mm)	N/A
Vacuum	N/A

Chemical Properties:

	Minimum	Maximum	Target
pH (range)	2.8	3.20	3.0
Titration Acidity (range)	6.00%	6.30%	6.10%
°Brix (range)	17	21	19A
Salt Percentage – Volhard Method (range)	N/A	N/A	N/A
Sulfur Dioxide (range)	0 ppm	<10 ppm	<10 ppm
% Moisture (range)	N/A	N/A	N/A
Free Fatty Acid Value	0	0	0
Peroxide Value	N/A	N/A	N/A

Microbiological Properties:

Total Plate Count	<1000 cfu/g
Yeast and Molds	<10 cfu/g
Coliforms	Absent
Staphylococcus, coagulase positive	Absent
E.Coli	Absent
Listeria	Absent
Salmonella	Absent

Nutritionals

(*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

Servings Per Container:**1 Tbsp (15 mL)****About 334****Serving Size:****100 mL****Servings Per Container:****About 50**

	Per Serving	DV%
Calories:	10	
Total Fat (g)	0	0%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	0	0%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	2	1%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	2	
Added Sugars	0	0%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	0	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	2%

	Per Serving	DV%
Calories:	60	
Total Fat (g)	0	0%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	0	0%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	12.0	45%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	12.0	
Added Sugars	0	0%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	0	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	1.8	10%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging			
Individual Unit Dimension:	Length 140 mm	Case Gross Weight:	23 Lbs
	Width 140 mm		Store unopened in a cool and dry place out of direct sunlight.
	Height 315 mm		
Case Dimensions (in):	13 L x 6.5 W x 13.75 H	Storage Practice:	
Case Cube (ft^):	0.6724	Storage Temperature:	40 – 80 °F
Block & Tier:	19 x 4	Shipping Temperature:	40 – 80 °F
Cases Per Pallet:	76		

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	Yes
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	Yes	Yes
Wheat (Gluten)	No	No	Yes
Sulphites	YES	YES	YES
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	Yes



Supplier No.	S917
Manufacturer No.	F917
Audit / Expiry Date	BRC/NOV2022