

buonsapore

italienische Spezialitäten

PRODUCTION SPECIFICATIONS

B125-BS
Rev. 0 del 23/01/2019

PRODUCT IL BUON CONDIMENTO "SELEZIONE BUONSAPORE"

DESCRIPTION

Condiment

DIRECTIONS FOR USE IN THE KITCHEN

Perfect for all types of salads and dips.
Ideal for creating funds for cooking meats and poultry and game.

ANTICA



ACETAIA
DODI

1891

Selezione
Buonsapore

BEST BEFORE

31/12/2028

INGREDIENTI

cooked grape must, wine vinegar

AREA OF PRODUCTION

Product process: it's obtained according to the traditional combination of white grape concentrated must and white wine vinegar. Everything is then placed in wood barrels for at least 12 months, in order to acquire the scent, taste and balance that characterize the product.

STORAGE

room temperature. It does not undergo any organoleptic alterations even when the bottle has been opened. Avoid extreme situations, such as direct contact with the fire or using the refrigerator.

PRODUCT PROCESS

Product obtained through acetic oxidation and ageing in wood barrels of different sizes and different essences. During the period of maturation, steps take place at regular intervals between the different barrels, which allow the product to acquire, with the slow flow of time and from the different woods, a typical bouquet.

ALLERGENS

Contains Sulphites, deriving from the raw materials

LOT

B02319B

SENSORY PROPERTIES

Viscosity: high
Smell: persistent,
pleasantly acetic

sweet and sour, with
enhancement of the acid
component

Density: at 20° C: not less than 1,260
Acidity: not less than 4%

NUTRITION DECLARATION

USA (15 ml)		European Union (100 ml)	
Calories	% Valore giornaliero	Nutrition Informations	
Fat	0g 0%	Energy value	1289 kj
Saturated Fat	0g 0%	Energy value	304kcal
Trans Fat	0g 0%	Fat	0g
Cholesterol	0mg 0%	of which saturates	0g
Sodium	0,0mg 0%	Carbohydrate	75g
Total Carbohydrate	2,9g 0,97%	of which sugars	57g
Dietary Fiber	0g 0%	Proteins	1,37 g
Sugar	1,03g	Salt	0,00g
Protein	0,02g 0,04%		

* Percent Daily Values are based on a 2000 calories diet. Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.

BACTERIOLOGICAL CHARACTERISTICS

Parameter	Acceptability target	Tolerance	
Aerobic mesophilic flora	0 ufc/g	0	0
Yeasts	0 ufc/g	0	0
Moulds	0 ufc/g	0	0
Salmonella	absence in 0 g	0	0
Listeria	absence in 0 g	0	0

STORAGE TEMPERATURE

10°C - 20°C sealed pack. Avoid thermal shock

OTHER PARAMETERS

Parameter	Acceptability target	Tolerance
pH	< 4,6	/
Aw	< 0,85	/

STORAGE CONDITIONS

Protect from direct sunlight. Once opened, store at room temperature.

GMOS

Product it is free from GMOs in agree with Reg. (EC) 1829/2003/CE and Reg. (EC) 1830/2003 CE and subs. amend.

ALLERGENS

Product Contains sulphites in compliance with EU Directives 2003/89/EC and 2006/142

HACCP

Antica Acetaia Dodi guarantees the application of the HACCP system under Regulation EC 852/2004 and s.i.c.

CERTIFICATIONS

BRC GSFS v7 A+
IFS v6.1 HL
UNI EN ISO 22000:2005

BUONSAPORE AG - italiane Spezialitäten

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