

	SCHEMA TECNICA			 
	ACETO DI MELE 5°			
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PRODUCT DENOMINATION Apple cider vinegar 5%

TRADEMARK *Ponti*

CATEGORY **Vinegar**

PRODUCT DESCRIPTION

Product obtained from acetic fermentation of apple cider

ORGANOLEPTIC CHARACTERISTICS

Appearance: clear, bright.

Colour: straw yellow.

Odour: acid, with apple-like flavours.

Taste: acid, without off-tastes, fresh.

CHEMICAL CHARACTERISTICS

<i>Parameter</i>	<i>UM</i>	<i>Value</i>	<i>Method of analysis</i>
Total acidity in acetic acid	%	>5	Potentiometric
Total Dry Extract	g/l	8 - 22	Densimetric

SALE NAME

Apple cider vinegar.

METHOD OF USE / STORAGE CONDITIONS

This product is ready to be used. It may cause trouble to consumers which has developed intolerance or allergies to the here below mentioned substances.

Keep the product cool and dry at ambient temperature. Please handle the product carefully as to avoid any damages that might compromise the seal.

Do not expose the product to direct sunlight, to temperatures higher than 50 ° C and to sources of heat that could alter its original characteristics.

The product must not be frozen, or in any case be exposed to freezing temperatures, as to avoid the alteration of the organoleptic characteristics.

INGREDIENTS LIST

Apple Cider, antioxidant: E 224. Contains **SULPHITES**.

ALLERGENS

The product contains sulphites < 100 ppm according to Reg. EU 1169/2011 and subsequent updates

O.G.M.

In the preparation and production of the product no ingredients are used that may derive from genetic modification processes; all the ingredients used are declared by suppliers that comply with the provisions in force (EC regulation 1829/2003).

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CONTAMINANTS

The product meets the criteria of Reg. CE 1881/2006 and subsequent updates.