
	SCHEMA TECNICA			 
	CONDIMENTO DOLCEAGRO			
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PRODUCT DENOMINATION Dressing Dolceagro

TRADEMARK *Ponti*

CATEGORY Dressing

PRODUCT DESCRIPTION

Dressing based on wine vinegar and grape must

ORGANOLEPTIC CHARACTERISTICS

Appearance: clear

Colour: without colour, slightly straw yellow

Bouquet: intense floral and fruity bouquet, with "green" fresh flavours.

Taste: sweet-and-sour, fresh, balanced, rich.

CHEMICAL CHARACTERISTICS

<i>Parameter</i>	<i>UM</i>	<i>Value</i>	<i>Method of analysis</i>
Total acidity in acetic acid	%	> 5.0	Potentiometric
Total Dry Extract	g/l	220 - 260	Densimeter
Density	g/ml	1,080 - 1,118	Densimeter

SALE NAME

Dressing Dolceagro.

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


Wine vinegar*, rectified concentrated grape must, grape must. * **SULPHITES**.

ALLERGENS

The product contains sulphites < 120 mg/l 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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SHELF-LIFE

⇒ 24 months from the production date

N.B.: the minimum conservation term refers to the product in intact packaging, correctly stored.

CONTAMINANTS

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