



# TECHNICAL DATA

A division of Spectrum Organic Products, Inc

Product Name: **Balsamic Vinegar, Organic**  
 Raw Material: Organic grape juice and other organic materials  
 Manufacturing: Fermentation and aging of vinegar from grape juice in Modena, Italy

Spectrum Ingredients' Balsamic Vinegar is imported from Modena, Italy. The juice from organic grapes is subject to concentration, heating, alcoholic and acetic fermentation. The vinegar is pasteurized and filtered before packaging to ensure stability.

| <u>Property</u>              | <u>Typical Analysis</u>                 | <u>Method</u>         |
|------------------------------|---|-----------------------|
| Appearance                   | Opaque liquid, small sediment is normal | Observation           |
| Organoleptic                 | Aromatic with sweet and sour flavors    | Sensory Evaluation    |
| Color                        | Dark brown                              | Observation           |
| Grain                        | 60                                      | AOAC Standard Methods |
| Acidity %                    | 6%                                      | AOAC Standard Methods |
| Density @ 20°C               | 8.45 lbs/gal                            | AOAC Standard Methods |
| Residual Alcohol             | 0.5%                                    | AOAC Standard Methods |
| Esters (as Ethyl Acetate)    | 1000 ppm                                | AOAC Standard Methods |
| Sulfur (as SO <sub>2</sub> ) | 75.0 ppm                                | AOAC Standard Methods |
| Copper                       | 2.0 ppm                                 | AOAC Standard Methods |
| Iron                         | 10.0 ppm                                | AOAC Standard Methods |
| Lead                         | 0.1ppm                                  | AOAC Standard Methods |

### Microscopic Examination (10X)

Negative for insect fragments  
 Negative for vinegar eels  
 Negative for vinegar mother

### Microbiology

FDA BAM 8<sup>th</sup> Ed, 1998

|              |                |
|--------------|----------------|
| TPC          | <200/ml        |
| Yeast & Mold | <10/ml         |
| Coliforms    | <10/ml         |
| E. coli      | Negative/10ml  |
| Salmonella   | Negative/100ml |
| S. aureus    | Negative/10ml  |

**Packaging and Storage:** Store in a cool dry place (50 to 68 degrees F optimum) away from direct sources of sunlight, heat and oxidizers. Properly stored unopened containers have an expected shelf life of 18 months.

| <u>Item Number</u> | <u>Size</u> | <u>Container Description</u>                   |
|--------------------|-------------|--|
| 305275             | 58.2 Gal    | Plastic drum, approximately 489 lbs net weight |

This information is furnished without warranty expressed or implied, except that it is accurate to the best knowledge of the Company and is based on information considered to be reliable. Since the conditions of handling and use are beyond our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred by use of this material.

**5341 Old Redwood Highway, Ste 400 Petaluma, CA 94954 - Phone: 707 778-8900 Fax: 707 765-8738**