



MOSTARDA VICENTINA

PHYSICAL CHARACTERISTICS

ASPECT: doughy

COLOR: straw yellow

TASTE: typical mustard

ANCIENT TYPICAL PRODUCT OF THE VENETO REGION. IT IS MADE WITH QUINCE AND SUGAR, LED TO A DOUGHY CONSISTENCY AND ENRICHED WITH CANDIED FRUIT. THE PROMINENT FEATURE IS THE ADDITION OF MUSTARD AND CANDIED FRUIT ESSENTIAL OILS.

INGREDIENTS

QUINCES (60%), GLUCOSE-FRUCTOSE SYRUP, SUGAR, CANDIED FRUIT IN VARIABLE QUANTITIES (ORANGE PEEL AND CANDIED RED CHERRIES).

ACIDITY REGULATOR: CITRIC ACID. AROMAS AND MUSTARD OIL. DYE IN CANDIED CHERRIES: ERYTHROSINE E127. PRESERVATIVE: SULFUR DIOXIDE AS A RESIDUAL.

Allergens dir. Ce 68/2007: mustard oil, sulfur dioxide.

CHEMICAL CHARACTERISTICS

PARAMETER	U.M.	VALUES	NOTES
Acidity	pH	2.7-3.5	potentiometric
Dry Residue	Brix	50-56	optical refractometer

MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	U.M.	VALUES	NOTES
Total microbial	ufc/g	<1000	Detection on culture
Staphylococci	ufc/g	none	Detection on culture
Moulds	ufc/g	<100	Detection on culture
Yeasts	ufc/g	<20	Detection on culture
Coliforms	ufc/g	<10	Detection on culture

WRAPPING AND PACKING

Nylon pack with 12 glass jars
per 350 g

SIZE	WEIGHT	PACKS PER LAYER	LAYERS PER PALLET
28x21x12 cm	6,7 kg	14	112

STORAGE

Store in dry and cool place, keep away from
light and heat

SHELF-LIFE

24 months if in the original and complete
wrapping