TBF internal reference	ANTCBA0500	**Date of completion**	14-10-2026
Supplier name	TBF	**Contact person**	Pierre-Louis Castelain

1. General Information

Commercial name (FR)	Crème avec vinaigre balsamique de Modène
Commercial name (NL)	Condiment op basis van balsamicoazijn van Modena
Commercial name (DE)	Crème mit Balsamessig aus Modena
Commercial name (EN)	Glaze with balsamic vinegar of Modena
Brand	ANTICHI COLLI
Supplier item number	PC110249
Intrastat code	21039090
Country of origin (production)	Italy
Country of dispatch	
Declared net weight (g or ml)	500ml
Drained net weight (g) — if applicable	n/a
Variable weight product	☐ Yes ☒ No
Applicable VAT rate (BE)	

2. Packaging & Logistics

ℹ L1 = smallest consumer unit with barcode (Qty = 1). L2 = first grouping (case). L3 = layer. L4 = pallet.

2.1 Logistic levels

Level	Description	Qty (nb L1)	EAN / GTIN	L (cm)	W (cm)	H (cm)	Gross wt (kg)	Net wt (kg)	Tare (kg)
L1 (Unit)	PE bottle	1	8022422931009	6.2	6.2	24.7	0.65	0.61	0.04
L2 (Case)	White Cardboard	6	(01)80224229310092(17)YYMMDD(10)LOTTO	19.5	13.5	26.5	4.0	3.7	0.3
L3 (Layer)		216		120	80	27	144	133	11
L4 (Pallet)		1296		120	80	175	881	798	83

2.2 Palletisation

Units per case (PCB)	x6
Cases per layer	36
Layers per pallet	6
Cases per pallet	216
Pallet type (Euro 80×120, Block 100×120, H1…)	120x80

3. Shelf Life & Storage Conditions

Shelf life after production — min / optimal / max (days)	36 months
Storage temperature — min / optimal / max (°C)	4-30 °C
Shelf life after opening (days)	36 months
Storage conditions after opening	4-30 °C
Date marking type	☒ BBD / Best Before Date (DLUO) ☐ Use By / Expiry Date (DLC)
Date location on packaging	☐ Lid ☐ Base ☐ Side ☐ Packaging ☐ Label ☒ Neck/Collar

4. Organoleptic Characteristics & Use

Product profile (e.g.: reduced pH, pasteurised, commercially sterile, modified atmosphere…)	
Appearance & colour	Dark Brown, black
Taste	Bittersweet
Odour	Characteristic of Balsamic Vinegar of Modena
Texture	Creamy
Size / dimensions (if applicable)	n/a
Number of pieces + weight per piece (if applicable)	n/a
Culinary uses / preparation tips	To dress salads, to make vinaigrettes
Consumer instructions / recommended serving	Ideal for everyday use in salad dressings and fresh dips / 15ml

5. Standards & Quality Controls

5.1 Physico-chemical characteristics at delivery

Parameter	Minimum	Typical	Maximum	Control method
pH	3	3.5	3.8	pH-meter
Brix	45	50	55	Refractometer
Acidity (%)	2	2.5	3.5	Titration with NaOH
Salt / NaCl (%)				
Moisture (%)				
Other (Specific Weight)	1.20	1.22	1.24	Densimeter

5.2 Microbiological characteristics at delivery

Microorganism	Typical value	Max / Min	Reference method	Accredited method?
Total microbical charge	100	< 1000 ufc/ml	Plate count	X Yes ☐ No
Moulds	<10	< 500 ufc/ml	Plate count	X Yes ☐ No
Yeasts	<10	< 500 ufc /ml	Plate count	X Yes ☐ No
				☐ Yes ☐ No
				☐ Yes ☐ No
				☐ Yes ☐ No

6. Product Composition

Ingredient / additive (E…)	Sub-ingredients (if compound)	Origin (country)	% in recipe	% in finished product	GMO?	Remarks
Concentrated grape juice		Italy/Spain	58	58	No	
Balsamic Vinegar of Modena	Wine vinegar, concentrated grape must, color: caramel E150d	Italy	38	38	No	
Modified maize starch		Netherlands/Germany	4	4	No	

Ingredient list — FR (label declaration)	Jus de raisin concentré, vinaigre balsamique de Modène, amidon modifié de maïs
Ingredient list — NL	Geconcentreerd druivensap, balsamicoazijn van Modena, gemodificeerd maïszetmeel
Ingredient list — DE	Konzentrierter Traubensaft, Balsamico-Essig aus Modena, modifizierte Maisstärke
Ingredient list — EN	Concentrated grape juice, balsamic vinegar of Modena, modified corn starch

7. Allergens (14 mandatory EU allergens — Reg. 1169/2011)

A ticked box means YES

Allergen		Contains	May contain — Cross-contamination

	Does not contain		Same production line	Same site / facilities	Please specify responsible allergen
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	☒	☐	☐	☐	
Crustaceans	☒	☐	☐	☐	
Eggs	☒	☐	☐	☐	
Fish	☒	☐	☐	☐	
Peanuts	☒	☐	☐	☐	
Soybeans	☒	☐	☐	☐	
Milk (including lactose)	☒	☐	☐	☐	
Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia)	☒	☐	☐	☐	
Celery	☒	☐	☐	☐	
Mustard	☒	☐	☐	☐	
Sesame seeds	☒	☐	☐	☐	
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO_2)	☐	☒	☒	☒	
Lupin	☒	☐	☐	☐	
Molluscs	☒	☐	☐	☐	
Other — please specify	☒	☐	☐	☐	

Max gluten (if present) — mg/kg	Not present
Max sulphites SO_2 (if present) — mg/kg	100 mg/kg

8. Nutritional Information

Calculation basis	X Per 100 ml total product ☐ Per 100 g / ml drained product
Number of servings per consumer selling unit	33.3
Serving size (g or ml)	15 ml

Nutrient	Unit	Per 100 ml	Per serving (optional)	Source ☒ Analysis ☐ Calculation
Energy	kJ	938		
Energy	kcal	221		
Total fat	g	0		
of which saturated fatty acids	g	0		
of which monounsaturated fatty acids	g	0		
of which polyunsaturated fatty acids	g	0		
of which omega-3	g	0		
Carbohydrates	g	53		
of which sugars	g	49		
Dietary fibre	g	0		
Protein	g	0		
Salt	g	0.07		
Sodium	g	0.03		
Vitamin … (if claim)		No		
Other mineral … (if claim)		No		

9. Regulatory Statements

Statement	Applicable?	Exact wording / details
Packaged under protective atmosphere	☐ Yes ☒ No	
Heat thoroughly before consumption	☐ Yes ☒ No	
Thawed product — do not refreeze	☐ Yes ☒ No	
With added water	☐ Yes ☒ No	
Formed from pieces of meat/fish	☐ Yes ☒ No	
With sweeteners (and sugars)	☐ Yes ☒ No	
Contains a source of phenylalanine	☐ Yes ☒ No	
Excessive consumption may have a laxative effect	☐ Yes ☒ No	

10. Labels & Dietary Profiles

Label / Dietary profile	Applicable?	Certified? — Certification number
Vegan	☒ Yes ☐ No	No
Vegetarian	☒ Yes ☐ No	No
Gluten-free	☒ Yes ☐ No	No
Organic (Organic Farming)	☐ Yes ☒ No	
Halal	☒ Yes ☐ No	Yes
Kosher	☐ Yes ☒ No	

11. GMO / Irradiation / Quality Controls

Declaration	Answer / Details
Product and ingredients are GMO-free	☒ Yes ☐ No
GMO labelling required (Reg. EC n°1830/2003)	☐ Yes ☒ No
Product or ingredients irradiated	☐ Yes ☒ No
Metal detection performed	☐ Yes ☒ No
Detection threshold / type of metals detected	
X-ray inspection performed	☐ Yes ☒ No
Other specific controls (vision, weight…)	Filtration, weight, bottle blowing

12. Validation & Supplier Signature

The signatory confirms that the information provided is complete, accurate and compliant with Belgian and European legislation in force at the date of delivery. Any change will be communicated without delay to The Belgian Factory.

Name & Position	Date	Signature
Pierre-Louis Castelain Quality manager	14-10-2026	PLC