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 Thomas Ridley QC Dept.  
 12:21 pm, 17 Feb 2021

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



## PRODUCT SPECIFICATION

8700-242

<b>Product Description</b>	<b>Cooking Mulled Wine - 4 x 3L</b>
<b>Brand Name</b>	<b>Kochen Glühwein</b>
<b>Sub-Description</b>	A blend of mulled wine & de-alcoholised wine from concentrate, seasoned with salt.
<b>Product Bar Code</b>	5036582004629
<b>Outer Bar Code</b>	05036582004643
<b>Pack &amp; Size</b>	4 x 3 Litre
<b>Country of Origin</b>	UK
<b>Country of Final Manufacturing</b>	Packed in UK by Gourmet Classic Ltd Ringwood BH24 1SF
<b>Ingredients List</b>	De-alcoholised wine from concentrate, Red Wine (40%), Sugar, Orange Juice Concentrate, Natural Flavouring, Colouring (E163), Salt, Preservatives (Potassium Sorbate, Sodium Benzoate, Potassium MetabiSULPHITE).
<b>Instructions</b>	Store in a cool dry place and out of direct sunlight. Once opened refrigerate and use within six weeks. Remove tamper proof seal from plastic tap.
<b>Allergen Aware &amp; Suitable For</b>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Vegans</li> <li><input checked="" type="checkbox"/> Vegetarian</li> <li><input checked="" type="checkbox"/> Gluten Free</li> <li><input checked="" type="checkbox"/> Lactose Free</li> <li><input checked="" type="checkbox"/> <del>Not Allergen Free*</del></li> </ul> <p>*Regulation (EU) No 1169/2011</p>
<b>Date Marking</b>	24 MONTHS BBE:MM/YY
<b>Allergens Label Declaration</b>	For allergens, see ingredients in BOLD
<b>Alcohol Content (% ABV)</b>	4.40 - 4.99

### NUTRITIONAL INFORMATION

As sold information

# PRODUCT SPECIFICATION



Constituents	Per 100mL
Energy, Kj	253
Energy, Kcal	61
Fat, g	0
of which Saturates, g	0
Carbohydrate, g	6.7
of which Sugars, g	5.7
Protein, g	< 0.5
Salt, g	0.22

## TECHNICAL DETAILS

Shelf Life 24 months Minimum Shelf Life On Delivery 6 months

Temperature Ambient

**ORGANOLEPTICAL** On the nose: Fruity aromas. Purple colour. On the palate: medium body, sweet and fruity flavours.

## PHYSICAL & CHEMICAL STANDARDS

pH	3.3 - 3.8
ABV	4.40 - 4.99
Specific Gravity	1.00 - 1.06
Sulphur Dioxide, ppm	< 200
Acidity	Data Required
Brix	N/A
TDS	N/A

## CONTAMINANTS

Lead	< 0.2 mg/Kg
Patulin	N/A
Ochratoxin A	N/A

## MICROBIOLOGICAL

Aerobic plate count	<1 cfu / ml
Yeasts and moulds count	<2 cfu / ml
Total Enterobacteriaceae count	N/A

## MICROBIOLOGICAL & PHYSICAL PROTECTION

Final Sieve / Mesh Size Pre-Filter, 0.45um Absolute Filter, 1000um Final Filter

## PACKAGING

	Type	Dimensions, mm	Weight, g
Primary Packaging (Inner)	Plastic Bag	320(L) x 245(W)	35
Secondary Packaging (Outer)	Box & Glue	168(L) x 212(H) x 104(W)	145
Tertiary Packaging (Shrink wrap etc.)	Red Shrink Wrap	475(W)	10

	Layers	Packs per Layer	Total Packs	Gross Weight, Kg
Pallet	5	14	70	916

# PRODUCT SPECIFICATION



## CODING

Primary Pack                      BBE: MM/YY      "L"YDDD HH:MM

Outer Pack                        BBE: MM/YY      "L"YDDD

## EXPLANATION OF DATE CODING SYSTEM

"L" followed by last digit of year (Y), followed by Julien Date (366 system) (DDD)

## PACKAGING STATEMENT

We declare that the above mentioned packaging materials supplied comply with the provisions of Regulation (EU) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs, and are suitable for contact with food. Also we confirm that our products comply with the requirements of EU regulation 1935/2004 for the traceability of food-contact materials.

## GM STATEMENT

We can confirm to the best of our knowledge that raw materials used in this product neither contain, nor have been produced with, the aid of any genetically modified organism. In consequence, Gourmet Classic Limited will supply Non-GM Product.

## PRODUCT CONTAINS INFORMATION

ITEM	Yes/No
Celery	No
Cereals that contain gluten (including wheat, rye, barley and oats)	No
Crustaceans (including prawns, crabs and lobsters)	No
Eggs	No
Fish	No
Lupin (lupins are common garden plants, and the seeds from some varieties are sometimes used to make flour)	No
Milk	No
Molluscs (including mussels and oysters)	No
Mustard	No
Tree nuts – such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts	No
Peanuts	No
Sesame seeds	No
Soybeans	No
Sulphur dioxide and sulphites ( > 10 ppm)	Yes

## SUITABLE FOR

Vegetarians	Yes
Vegans	Yes
Coeliacs (Gluten Free)	Yes
Low Salt Diet	No
Nut Allergy Sufferer	Yes
Lactose Intolerant Diet	Yes

# PRODUCT SPECIFICATION



Kochen Glühwein

## SUPPLIER DETAILS

<b>Name and address head office</b>	Gourmet Classic Limited
<b>Commercial Contact</b>	Customer Services Manager - Tel: +44 (0) 1202 863040
<b>Technical Contact</b>	Technical Manager - Tel: +44 (0)1202 863040
<b>Emergency Contact</b>	Customer Services Manager - Tel: +44 (0) 1202 863040

**TECHNICAL APPROVAL** 17/02/2021

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