



PRODUCT SPECIFICATION

PRODUCT NAME	RED WINE VINEGAR 6%
Description:	A plum coloured liquid produced by double fermentation of grape-must to give an acetic/vinous aroma and flavour
Recommended Labelling	RED WINE VINEGAR
Country of origin	Spain
Ingredients (in descending order)	Red Wine Vinegar 100%
Appearance:	A plum liquid without haze/sediment or foreign matter
Colour	Plum- this may vary from batch to batch depending on the base wine used for vinification.

PRODUCTION METHOD	
<p>Red wine is received and analysed for SO₂, alcohol, acidity, ash content and total solids. Wine is standardised to give a uniformed product, SO₂ levels are reduced by aeration. When at correct levels the wine is pumped into the acetator it is here under controlled conditions that the acetic bacteria change the alcohol into acetic acid. Once acetification is complete the raw vinegar is discharged into a holding vat where it is then pumped through clarification sheets. Vinegar is filtered with Bentonite then diatomite with a final micro plate filter prior to storage, for transportation the vinegar has a 60 ppm of sulphur dioxide added- this is to prevent oxidation in transport. Specified quantise of high strength vinegar are transferred by pump to a blending vat to which filtered water is added. After circulation of the mixture a sample is taken for QC analysis. The vinegar is then filtered into final packaging. Containers are sealed, labelled and despatched to customer.</p>	

TECHNICAL INFORMATION	
Alcohol Content @20c	<0.05% as residual levels
Specific gravity @20c	1.015 – 1.020
Ph value	<3.0
Total Acidity (as acetic acid)	5.9 – 6.1%
Total Sulphur dioxide (mg/l)	45
Free Sulphur dioxide (mg/l)	<20
Added Salt (gm/100gm)	0

NUTRITIONAL INFORMATION / 100 MLS					
Energy	kcal	8	Kj	134	
Protein (gm)	0.8				
Carbohydrate (gm)	0.6	Sugar(gm)	0.9	Starch	0
Fat (gm)		Monosaturates	0	Polysaturates	0
		Saturates	0	Cholesterol	0
Alcohol (mg)	<0.239 residual levels				
Sodium (mg)	5.0				
No other nutritional information is applicable to this product					

MICROBIOLOGICAL INFORMATION
Due to the nature of this product it does not support the growth of pathogens therefore No microbiological analysis is carried out.

ALLERGEN INFORMATION		
Present in product	Yes/No	Comments
Milk & Milk derivatives	No	
Egg & egg derivatives& derivatives	No	
Fish, crustacean, molluscs & derivatives	No	
Peanut & derivatives	No	
Nut & derivatives	No	
Sesame seeds & derivatives	No	
Soya	No	
Wheat/Barley/Oats/maize/Rye	No	
gluten	No	
Celery, Celeriac &	No	
Mustard	No	
Sulphites/Sulphur dioxide	No	
Yeast	No	
Additives (miscellaneous)	No	
sorbates	No	
Preservatives/antioxidants	No	
Animal products & derivatives (Beef/lamb/Pork/poultry)	No	
Fruit & fruit derivatives	Yes	Produced from the double fermentation of grape-must
Vegetable & Vegetable derivatives	No	
Has this product or any ingredients been irritated	No	
Colours	NATURAL	ARTIFICIAL/NI
	No	No
Flavours	No	No

All intolerance data/ allergen data which are applicable to our products will be listed in the above table – all other none listed allergens/intolerance information is absent and is not applicable.

DIETARY & FOOD INTOLERANCE DATA		
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Coeliacs	Yes	
Halal	No	
Kosher	No	

PESTICIDE INFORMATION
(Where applicable any pesticide information relevant will be indicated here) The wines used for the vinification are produced in La Mancha which is a dry area, due to this no pesticides need been used therefore no pesticide analysis carried out on this product.

GENETICALLY MODIFIED ORGANISMS
This product does not contain any genetically modified proteins or DNA
This product and its ingredients have not been genetically modified
This product and its ingredients have not been produced from or using any genetically modified organisms/material
Assurance has been obtained from the supplier of this product ensuring that it is GM free. Should at any point the status of this product change we will notify customers and seek alternative supply

SHELF LIFE & STORAGE	
Unopened shelf life	24 months
Opened shelf life	52 weeks
Storage unopened	Ambient out of direct sunlight
Storage opened	Chilled
The following categories are not subject to durability (UB or BB4) date marking as defined in the Food Labelling Regulations 1984 (as amended)	
<ul style="list-style-type: none"> • Wine, liqueur wine, sparkling wine, aromatised wine and any similar drink obtained from fruit other than grapes • Drink and an alcoholic strength by volume of 10 per cent • Vinegars 	
Many products can be considered to be indefinite, the limiting factors being the container in which the products are supplied there we date code all products.	

Date: 22/06/22