



PRODUCT SPECIFICATION

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

PRODUCTION METHOD
<p>White 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. 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)	<0.05

NUTRITIONAL INFORMATION / 100 MLS
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Energy	kcal	4	Kj	17	
Protein (gm)	0.1				
Carbohydrate (gm)	0.9	Sugar(gm)	0.9	Starch	0
Fat (gm)		Monosaturates	0	Polysaturates	0
		Saturates	0	Cholesterol	0
Alcohol (mg)	<0.239 residual levels				
Sodium (mg)	15				
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.	

PACKAGING INFORMATION					
	Pack size	Components	Material	Weight	Dimensions/mm
Primary	2.5 litre	Jerrican +lid	HDPE		
	5 litre	Jerrican + lid	HDPE		

	20 litre	Drum + lid	HDPE		
	1000 litre	IBC + caps	HDPE		
Secondary	N/a				
Tertiary/ pallet	n/a	Pallet – standard/euro	wood		
		stretch wrap			
Pallet information	40 x (2.5 litres x 10) 44 x (5 litres x 4) 48 x 20 litres 1 x 1000 litres				
All packaging is of food grade and complies with the plastic materials and articles in contact with food regulations and amendments. Tamper evident caps and seals are used on all immediate contact with food containers.					

LABELLING INFORMATION		
Label information:	Product name and volume	
	Fill date and BB4	
	Storage instructions	
Code/Durability	Fill date: DD/MM/YY	BB4: DD/MM/YY

TRANSPORTATION
All products are transported our trusted courier service although visual inspections are made prior to loading of goods for delivery.

WARRANTY
<p>Chefs Kitchen Ltd hereby warrants that all packaging used and products supplied to our customers shall comply with all relevant current UK and European legislation, including all acts, regulations, orders, EC directives, EC decisions or other requirements made there under and thereafter.</p> <p>We shall ensure that the specified supplied product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices.</p> <p>The product is supplied as a culinary ingredient and is not intended to be used as a beverage or any other purpose without the express permission of Chefs Kitchen Ltd. The product shall be free from all foreign matter.</p> <p>The product shall be similar in flavour, aroma and appearance to that of a previously supplied sample/batch. (Wines & fortified wines may vary between vintages due to the very nature of their production as will wine vinegars)</p>

CONTACT DETAILS		
	Tel: 01302 590052 or 07891590990	
Technical/QC Specifications	David Myers	david@chefskitchen.co
Sales Enquiries	David Myers	01302 590052

Chefs Kitchen Ltd specifications have been devised with the help of the product producers so that the information contained within the document is accurate and relevant to the type of products supplied and meets the various information needs of our customers.

The specification and all other previous issued copies and is subject to annual reviews

Signed: D.Myers

Date: 24.03.2021

On behalf of Chefs Kitchen Ltd