



PRODUCT SPECIFICATION

| | |
|--|--|
| PRODUCT NAME | CIDER VINEGAR 5% |
| Description: | An amber/orange coloured liquid produced by double fermentation of apple juice |
| Recommended Labelling | CIDER VINEGAR |
| Country of origin | UK |
| Ingredients (in descending order) | Cider Vinegar |
| Appearance: | Liquid without haze/sediment or foreign matter |
| Colour | Amber to Orange |

PRODUCTION METHOD

Using a mixture of apples. The apples undergo pressing. QC analysis ensures the juice is suitable for fermentation by yeast. The resulting cider is acetified. Clarity and stability of the final product is maintained by cross flow filtrations and polycar finings. Specified quantities of vinegar are pumped into a blending vat along with the required amount of filtered water. The blended product is analysed for acidity. The vinegar is then filtered into final packaging. Containers are sealed, labelled and despatched to customers.

TECHNICAL INFORMATION

| | |
|--------------------------------|---------------------------|
| Alcohol Content @20c | <0.05% as residual levels |
| Specific gravity @20c | 1.010 – 1.020 |
| Ph value | <3.0 |
| Total Acidity (as acetic acid) | 5.00 – 5.5% |
| Total Sulphur dioxide (mg/l) | 2 |
| Free Sulphur dioxide (mg/l) | 0 |
| Added Salt (gm/100gm) | 0 |

NUTRITIONAL INFORMATION / 100 MLS

| | | | | | |
|-------------------|---------------------|-----------|------|---------------|---|
| Energy | kJcal | 17 | Kj | 72 | |
| Protein (gm) | 0.05 | | | | |
| Carbohydrate (gm) | 0.05 | Sugar(gm) | 0.05 | Starch | 0 |
| Fat (gm) | Monosaturates | | 0 | Polysaturates | 0 |
| | Saturates | | 0 | Cholesterol | 0 |
| Alcohol (mg) | | | | | |
| Sodium (mg) | No figure available | | | | |

| |
|--|
| 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 | No | |
| Fish, crustacean, molluscs & derivatives | No | |
| Peanut & derivatives | No | |
| Nut & derivatives | No | |
| Sesame seeds & derivatives | No | |
| Soya & derivatives | No | |
| Wheat/Barley/Oats/maize/Rye & derivatives | No | |
| Gluten | No | |
| Celery, Celeriac & derivatives | No | |
| Mustard & derivatives | 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 | |
| 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 |
|------------------------------|
|------------------------------|

Annual pesticide residues analysis is carried out each April of apples and final products produced. Any purchased apples are also supplied under pesticide analysis certification.

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

No additives or processing aid are genetically modified or derived from/produced using genetically modified 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 | 18 months |
| Opened shelf life | 3 months |
| Storage unopened | 5 – 20c max out of direct sunlight |
| Storage opened | Chilled 5- 15c |

The following categories are not subject to durability (UB or BB4) date marking as defined in the Food Labelling Regulations 1984 (as amended)

- 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 | | HDPE | | |
| | 5 litre | | HDPE | | |
| | 20 litre | | HDPE | | |
| | 1000 litre | IBC + caps | HDPE | | |
| Secondary | 4 x 5ltr Box | Cardboard Box | Kraft test double walled | | |
| Tertiary/pallet | n/a | Pallet – standard/euro stretch wrap | wood | | |
| Pallet information | 40 x (2.5 litres x 8) 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 | |
| | Customer code or name | |
| Code/Durability | Fill date: DD/MM/YY | BB4: DD/MM/YY |

Date: 10/01/22

Signed: *Charlotte Riley*