

# The Chef's Kitchen Ltd: Quality Documentation



# Finished Product Specification.

## **Product Information.**

	Product Information				
Product Name	Distilled Malt Vinegar 5%				
Product Code	4405				
Country of Manufacture	UK				
Country of Re-Packing	UK				
Ingredients	Water, Distilled malt vinegar (water, Malted Barley, torrefied Barley), Natural vinegar, Salt.				
Product Description	Distilled Malt Vinegar is made by brewing beer followed by a secondary fermentation by Acetobacter bacteria. The malt vinegar produced is then distilled to remove colour and sediment while preserving flavour, aroma and strength.				
Appearance	Clear, water white liquid, free from turbidity, sediment or microbial infection				
Flavour/Aroma	Clean, characteristic distilled malt aroma, acidic, free from any off flavours or odours				
Shel-Life	24 months				
Shelf-Life once opened	3 months				
Instructions for use	e Ready to use condiment				
Storage Conditions	Store in a cool, dry place away from direct sunlight				
Coding MM/YY with a rolling batch code					

## **Allergen Information.**

Allergen Content	Free From	Comments
Milk & Milk derivatives	Yes	
Egg & egg derivatives	Yes	
Fish, crustacean, molluscs & derivatives	Yes	
Peanut & derivatives	Yes	
Nut & derivatives	Yes	
Sesame seeds & derivatives	Yes	
Soya	Yes	
Wheat/Barley/Oats/Maize/Rye & derivatives	No	Malted & torrefied barley
Gluten	Yes	<20ppm
Celery, Celeriac & derivatives	Yes	
Mustard & derivatives	Yes	
Sulphites/Sulphur dioxide	Yes	
Lupin & derivatives	Yes	

Reference	Issued On	Issue No.	Total Pages	Issued By	Approved By	Applicable
CKFPS-003	Mar 2021	004	3	CER	DM	All



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### **Additional Information.**

Dietary Information	Yes/No	Certification	Yes/No
Suitable for vegetarians	Yes	Organic	No
Suitable for vegans	Yes	Halal	No
Suitable for coeliacs	Yes	Kosher	No
GMO Information		Ionisation Information	
Free from GM protein or nucleic acid	Yes	Is the product ionised	No

### **Microbiological Information.**

The pH of this product does not support the growth of pathogenic microorganisms. This negates the requirement for batch microbiological analysis.

• Periodic microbiological analysis is undertaken as part of our due diligence.

#### Recommendations for use.

This product is ready to use as an ingredient/condiment.

### **Analytical Information.**

Parameter	Target		
Total Acidity	5%		
рН	<3.7		

### **Nutritional Information.**

Parameter	Per 100mls			
Energy	9kCal / 36kJ			
Fat	<0.1			
of which				
- saturates	<0.1			
Carbohydrates	<0.1			
of which				
- sugars	<0.1			
Protein	0.1			
Salt	0.11			

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#### Packaging.

All packaging is certified food-grade and complies to The Materials and Articles in Contact with Food (England) Regulations 2012 / Regulation (EC) No 1935/2004 and any amendments thereafter.

Closure caps and seals are tamper-evident.

#### **Primary Packaging.**

Pack Size	Packaging	Material
1L	Bottle	PET
2.5L	Jerry can	HDPE
5L	Jerry Can	HDPE
20L	Drum	HDPE
1000L	IBC	HDPE

### **Secondary Packaging.**

Pack Size	Packaging	Material		
15x1L	Outer case	Cardboard – glued		
8x2.5L	Outer case	Cardboard – glued		
4x5L	Outer case	Cardboard - glued		
1x20L	N/A			
1x1000L	N/A			

### **Tertiary Packaging.**

Standard 1200 x 1000 wooden pallet

Stretch wrap to secure pallet.

#### **Labelling Information.**

### **Primary Label:**

- Product name
- Volume
- Ingredient declaration
- Allergen information
- Storage information
- Name & address of packer.
- BBE & batch code information (MM/YY)

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