

## Finished Product Specification.

### Product Information.

Product Information	
Product Name	Cooking wine: Type White <1% w/v
Legal Name	Alcohol reduced blended white wine with added sea salt
Product Code	1106
Country of Manufacture	UK
Country of Blending / Re-Packing	UK
Ingredients	Alcohol reduced blended white wine, Colouring E150a, Flavouring: Grape Skin Extract, Acidity regulator: E330, Salt, Preservatives: <b>(SULPHITES E220, E223)</b>
Appearance	Typical white wine: yellow caramel
Flavour/Aroma	Raisins, honey, light oak, light sweet
Shel-Life unopened	18 months
Shelf-Life once opened	4 weeks
Instructions for use	Ready to use condiment
Storage Conditions	Store in a cool, dry place away from direct sunlight
Coding	Internal sequential number BB: MM/YY

### Allergen Information.

Allergen Content	Free From	Comments
Milk & Milk derivatives	Yes	
Egg & egg derivatives	Yes	
Fish & derivatives	Yes	
Crustacean & derivatives	Yes	
Molluscs & derivatives	Yes	
Peanut & derivatives	Yes	
Nut & derivatives	Yes	
Sesame seeds & derivatives	Yes	
Soya & derivatives	Yes	
Gluten (Wheat/Barley/Oats/Maize/Rye & derivatives)	Yes	
Celery, Celeriac & derivatives	Yes	
Mustard & derivatives	Yes	
Lupin & derivatives	Yes	
Sulphites/Sulphur dioxide	No	>10ppm

### Additional Information.

Reference	Issued On	Issue No.	Total Pages	Issued By	Approved By	Applicable
CKFPS-019a	Jun 2022	007	3	CER	DM	All

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.**

Test	Target
Yeasts	<1 CfU/g
Lactobacillus	<10 CfU/g

**Recommendations for use.**

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

**Analytical Information.**

Parameter	Target
Existent alcohol	<1.1% w/vol
Total sulphur dioxide	<200ppm

**Nutritional Information.**

Parameter	Per 100mls
Energy	16.8kCal / 71.1kJ
Fat	0.0
of which	
- saturates	0.0
Carbohydrates	4.0
of which	
- sugars	3.2
Protein	Trace
Salt	0.03

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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
5.0L	5L jerry can	HDPE body. PP cap

**Secondary Packaging.**

Pack Size	Packaging	Material
5.0L	4x5L	Cardboard – taped

**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) & internal sequential batch code

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