



spec 007.docx

Aspall Organic Balsamic Vinegar (6%) Bottled

Organic Balsamic vinegar produced within the province of Modena – region of Italy. Organic Wine vinegar is produced from grapes and processed using Frings Acetator technology. The vinegar is blended with concentrated organic grape must and aged in wooden barrels. The matured combination is blended with alternative batches to obtain the required quality attributes, i.e. A clear, dark brown, viscous liquid with a complex acetous fragrance and a balanced sweet / sour, full bodied taste. Guaranteed free from any artificial colour, preservatives or flavours, and free from any suspended foreign matter.

Legal Requirements: - European Standard EN 13188, 2.1, 'Vinegar' is produced exclusively by the process of double fermentation, alcoholic and acetous from liquids or other substances of agricultural origin. The total acid content of wine vinegar shall not be less than 60g per 1000 ml, (6%) calculated as acetic acid free of water.

This product is certified as Organic by the Soil Association **GB-ORG-05**

Product Composition		
Material	Country of Origin	Use
Organic Balsamic Vinegar	Italy	Main Ingredient

Analytical Standards					
Parameter	Method	Minimum	Target	Maximum	Frequency of analysis
Acidity (w/v as Acetic Acid)	Titration	6.0	6.1	6.5	Every Batch
Specific Gravity	Density meter	1.091	1.097	1.127	Every Batch
pH	pH Meter	2.5	3.0	3.5	Every Batch
Brix	Refractometer	20	22	25	Every Batch
Colour	Visual		Clear, dark brown		Every Batch
Pesticides	External analysis	Less than EU Legal MRL's			Once a year


Microbiological Standards - Incubation 7 days at 28°C. Limits refer to yeasts and moulds C.F.U's / 500ml			
Parameter	Method	Target (CFU/ml)	Frequency of analysis
Any organism	Membrane on to WLN	0 (100 max)	Each batch

Organoleptic Standards		
Parameter	Standards	Frequency of analysis
Colour	Clear, dark brown, with aroma of dried dark fruits	Every batch
Flavour	Sweet and rich with balancing acetic acidity	Every batch

Filtration		
	Filter Type	Filter Spec
Final filter	Metal mesh gauze filter	0.5mm

Document Owner	Issue Date		Page 1 of 3
Technical Compliance Manager	08/01/2023		

Nutritional Data

Typical Values		 Nutritional Data.docx	Per 100ml of Product	Analytical / Calculated
Energy	kJ		453	Calculation
	kcal		106	Calculation
Protein	g		0.6	Analytical
Carbohydrate	Total	g	21	Analytical
	of which sugars	g	20	Analytical
Fat	Total	g	<0.5	Analytical
	of which saturates	g	<0.1	Analytical
Dietary Fibre	g		<0.1	Analytical
Sodium	mg		15	Analytical
Salt	g		0.1	Analytical

Suitability

This product is:	Yes	No	Details
Suitable for Ova Lacto Vegetarians	Yes	No	
Suitable for Vegans	Yes	No	
Suitable for Vegetarians	Yes	No	
Suitable for Coeliacs	Yes	No	
Suitable for Kosher	Yes	No	Not certified
Suitable for Halal	Yes	No	Not certified

Shelf Life

From date of bottling	2 years
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GMO Declaration

All raw materials and processing aids used in production of this product are sourced from non-genetically modified ingredients and have not been exposed to such modification.

Aspall actively avoid the use of GM materials in their product range and stipulate with their suppliers that all food ingredients and products must not contain any genetically modified organisms or be produced from any genetically modified organisms.

Document Owner	Issue Date		Page 2 of 3
Technical Compliance Manager	08/01/2023		

Food Tolerance Data

This product is Free From:	Yes	No	Details
Cereals containing gluten (i.e. wheat, barley, rye, oats, spelt and kamut)	✓		
Crustaceans (i.e. prawns, crab, lobster)	✓		
Molluscs (i.e. mussels / oysters)	✓		
Eggs (and egg derivatives i.e. Albumen, lysozym)	✓		
Fish (and fish derivatives)	✓		
Milk (and milk derivatives i.e. casein)	✓		
Soya (and derivatives)	✓		
Mustard (Mustard seed and derivatives i.e. mustard flour / mustard oil)	✓		
Sulphites (E220-E228) >10 mg/kg	✓		
Lupin (and derivatives)	✓		
Celery / Celeriac (and derivatives)	✓		
Peanuts (and derivatives, including oils)	✓		
Nuts (tree nuts i.e. almonds, hazelnut, walnut, brazil nut, pistachio, macadamia) (and derivatives, including unrefined nut oils)	✓		
Sesame (Sesame seed and derivatives, including oils)	✓		
Yeast and Yeast Derivatives		✓	Used to ferment grape juice
Added Sugar	✓		
Colours (Artificial and Natural)	✓		
Artificial Flavours	✓		

Packaging

The Filtered vinegar is packed into 350 or 500 ml Glass bottles with ROPP closures
All packaging is compliant with EU1935/2004 Materials and articles intended to come into contact with food and EU 10/2011 Food contact plastics regulation.

Traceability

Traceability information is located on the Pallet ID Label on each Pallet of Glass containers. Individual Pallets can be traced back to Raw material delivery Via the PALLET ID NO (27xxxxxxx) .

Traceability information is located on each bottle neck , which includes a Julian date code (JJJJ and time of packing HH:MM Plus a best before code BBE mmm yy

BBE mmm yy

JJJJ HH:MM

The Batch ID (37xxxxxxx) Or production date are also available on the ID labels .

Document Owner	Issue Date		Page 3 of 3
Technical Compliance Manager	08/01/2023		