

Aspall Organic Cyder Vinegar (5%) Bottled

This vinegar is produced by the process of alcoholic fermentation of organic apple juice and/or reconstituted organic apple juice concentrate followed by bacterial fermentation of the subsequent cyder.

Organic apple juice concentrate is reconstituted and / or organic apples are pressed to provide the juice for alcoholic fermentation; the resulting cyder is acetified using acetobacter mother culture. Clarity and stability of the final product liquid is achieved by crossflow filtration. The final vinegar is clear and bright, free from cloud or any suspended foreign matter and is guaranteed free from any artificial colour, preservatives or flavours.

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 cider vinegar shall not be less than 50g per 1000 ml, (5%) 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(s)
Organic Cyder Vinegar	United Kingdom	Main ingredient
Water*	United Kingdom	Used to adjust acidity to specification

*Water shall not be considered as an 'other ingredient that has been added' and there is no need to declare it on the label of fermentation vinegars – Ref: Culinaria Europe 13/07/2015

Processing aids		
Material	Use(s)	Comments
Uvaferm BC (Wine yeast, dried)	Added to control fermentation of sugars into alcohol	Removed by filtration before final packaging
Fermaid K	Yeast nutrient	Metabolised by the yeast during fermentation
Diammonium Phosphate	Yeast nutrient	Metabolised by the yeast during fermentation
GoFerm	Yeast nutrient	Metabolised by the yeast during fermentation
Zinc Sulphate	Yeast nutrient	Metabolised by the yeast during fermentation
Sucrose	Converted to alcohol during fermentation	Metabolised by the yeast during fermentation
Endozym Ultra F	Added to break down pectin and other carbohydrates	Metabolised by the yeast during fermentation
Nutritive salt	Nutrient for acetobacter	Used by the bacteria during bacterial fermentation

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Analytical Standards

Parameter	Method	Minimum	Target	Maximum	Frequency of analysis
Acidity (w/v as Acetic Acid)	Titration	5.0	5.1	5.3	Each Batch
Iron (mg/l)	Lovibond thiocyanate method			5.0	Each Batch
Specific Gravity	Density meter	1.010	1.013	1.015	Each Batch
pH	pH Meter	2.7	3.1	3.3	Each Batch
Colour	Lovibond Comparator	3	4-5	6	Each Batch
Polyphenol stability	Polyclar	Bright	Clear	Slight haze	Each 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
Any organism	Membrane on to PCA	0 (100 max)	Each batch


Organoleptic Standards

Parameter	Standards	Frequency of analysis
Colour	Clear mid straw to pale golden	Every batch
Flavour	Clean apple aroma with light vinegar notes	Every batch

Filtration

	Filter Type	Filter Spec
Pre-filter	0.80 micron cartridge filter	0.80 micron
Final filter	0.45 micron absolute membrane	0.45 micron

Nutritional Data

		 Nutritional Data.docx	Per 100ml of Product	Analytical / Calculated
Typical Values				
Energy		kJ	89	Calculation
		kcal	21	Calculation
Protein		g	<0.5	Analytical
Carbohydrate	Total	g	0.7	Analytical
	of which sugars	g	<0.5	Analytical
Fat	Total	g	<0.5	Analytical
	of which saturates	g	<0.1	Analytical
Dietary Fibre		g	<0.1	Analytical

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Sodium	mg	3	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

GMO Declaration
<p>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.</p> <p>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.</p>

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 apple juice
Added Sugar		✓	Used to aid fermentation
Colours (Artificial and Natural)	✓		

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Artificial Flavours	✓		
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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 (JJJ) and time of packing HH:MM Plus a best before code BBE mmm yy

BBE mmm yy
 JJJ HH:MM

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