



spec 011.docx

Aspall Organic Red Wine Vinegar (6%) Bottled

Produced in Spain by Vinegrerías Riojanas at Logrona (Rioja). Red wines of Spanish origin, processed from organic black grapes experience acetous fermentation, minimum 6 degrees acidity using Frings Acetator technology. Crossflow filtration and absolute membrane filtration maintain clarity and sterility of the final product. Guaranteed free from any artificial colour, preservatives, additives or flavour, must be clear and bright, free from cloud or 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(s)
Organic Red Wine Vinegar	Spain	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
Polyclar	Inert material used to bind and therefore reduce tannin and stabilise vinegar to prevent haze formation	Removed by filtration prior to final packaging

Analytical Standards					
Parameter	Method	Minimum	Target	Maximum	Frequency of analysis
Acidity (w/v as Acetic Acid)	Titration	6.0	6.1	6.3	Every Batch
Iron (mg/l)	Lovibond thiocyanate method			5.0	Every Batch
Specific Gravity	Hydrometer	1.011	1.014	1.017	Every Batch
pH	pH Meter	2.7	3.1	3.3	Every Batch
Colour	Lovibond Comparator	1	2	3	Every Batch
Polyphenol stability	HAZE as per AM018	Bright	Clear	Slight haze	Every Batch
Pesticides	External analysis	Less than EU 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

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### Organoleptic Standards:

Parameter	Standards	Frequency of analysis
Colour	Clear mid garnet to mid ruby	Every batch
Flavour	Clean ripe red and black fruit 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

Typical Values		Per 100ml of Product	Analytical / Calculated
 Nutritional Data.docx			
Energy	kJ	94	Analytical
	kcal	22	Analytical
Protein	g	<0.5	Analytical
Carbohydrate	Total	g	0.6
	of which sugars	g	<0.5
Fat	Total	g	<0.5
	of which saturates	g	<0.1
Dietary Fibre	g	<0.1	Analytical
Sodium	mg	3	Analytical
Salt	G	0.1	Analytical

### Suitability

This product is:	Yes	No	Details
Suitable for Ova Lacto Vegetarians	Yes	<del>No</del>	
Suitable for Vegans	Yes	<del>No</del>	
Suitable for Vegetarians	Yes	<del>No</del>	
Suitable for Coeliacs	Yes	<del>No</del>	
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.

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### 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 (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 .

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