

PRODUCT INFORMATION

See also www.organic.nl

Product	Apple cider vinegar
Code	19101
Certificate	BCS
Country of origin	Germany
Last update	4-7-2016
Issue date	4-7-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic apple cider
Additives	No additives
Process	Vinegar is added to the apple cider, and led through different tanks to the fermentation tank. Where bacteria ferment the alcohol to acetic acid. After the fermentation the vinegar is filtered, diluted till 5% acetic acid and filled in jerry cans.

Sensorial properties	
Smell	Typical, aromatic, fruity of apple, without any off smell
Colour	Yellow, yellowish/brown
Taste	Product specific, fruity of apple, without off smell
Appearance	Liquid, clear, It is possible to find some deposit in the can. This is a natural process that does not affect the quality of the vinegar.

Packing			
Net content	10 litre		
Kind of packing	PE Jerry can		
Packing size (L x W x H)	23 x 19 x 31		
Weight packaging	290 g		
Packing/layer	21	Layers/pallet	3

Shelflife	
Storage conditions	Cool, dry and dark
Maximum shelflife	6 years after production

Nutritional values (per 100 ml)		(from supplier)
Energy	69 KJ 16 Kcal	
Protein (g)	< 0.1	
Fat (g)	<0.1	Saturated: <0,1 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	0,2	Mono- & disaccharides: 0.2 Poly-saccharides: - %
Dietary fibre (g)	< 0.1	
Moisture (g)		
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): <10 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
pH	2.5-3,0
Total acidity (as acetic acid/ph=7,0)	5%
Alcohol by volume	< 0.5 Vol%

Microbiological Properties	
Pathogen bacteria (cfu/g)	Absent
Total Plate count	< 1.000
Yeast (cfu/g)	< 1
Moulds (cfu/g)	< 1
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)		
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)
Lactose or milk sugar	-	Peanutoil
(Chicken) egg	-	Sesame
Soya protein (-derivatives)	-	Sesame-oil
Soya oil	-	Glutamate (added E620-E625)
Gluten	-	Sulfite (E220-E228)
Wheat	-	Benzoic acid/Parabens (E210-E213)
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155
Beef (-derivatives)	-	Tartrazine (E102)
Pork (-derivatives)	-	Cinnamon
Chicken (-derivatives)	-	Vanillin
Fish	-	Coriander
Shell-fish	-	Celery
Corn /Maize (-derivatives)	-	Umbelliferae
Cocoa	-	Carrot
Yeast	-	Lupine
Pulses	-	Mustard
Nuts (-derivates)	-	Mollusc (- derivates)
Nut-oil	-	

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No