

PRODUCT INFORMATION

See also www.organic.nl

Product	Spirit vinegar 12%
Code	19103
Certificate	Ecocert/Skal
Country of origin	France
Last update	4-7-2016
Issue date	4-7-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Water, organic spirit vinegar
Additives	No additives
Process	Vinegar is produced exclusively by the biological process of double fermentation. First organic wheat starch is fermented till organic alcohol. This alcohol is diluted with organic spirit vinegar and water. Now a second fermentation by acetic bacteria takes place. After the fermentation is finished, the vinegar undergoes a clarification and sedimentation step and is filtered on a kieselguhr (diatomite) filter. The vinegar is diluted with water till an acidity of 12% and then packed.

Sensorial properties	
Smell	Typical, without any off smell
Colour	Blanc
Taste	Product specific, 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	Plastic jerry can		
Packing size (L x W x H)	22 x 19 x 31		
Packing/layer	21	Layers/pallet	3

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

Nutritional values (per 100 gram)		(from NEVO databse)
Energy	17 KJ 4 Kcal	
Protein (g)	0.4	
Fat (g)	0	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	0.6	Mono-& diaccharides: 0.6 Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	99	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): 0 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
pH	2,0 - 2,5
Total acidity (as acetic acid per 100 ml)	12,00± 0,10
Alcohol by volume	<0°20

Microbiological Properties	
Total Plate Count (cfu/g)	< 1.000
Pathogene bacteria (cfu/g)	Absent

Allergy list (+ = present, - = absent and ? = unkown * 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

Use	To get a 6% vinegar, 1 part of this vinegar can be mixed with 1 part of water.
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