

PRODUCT INFORMATION

See also www.organic.nl

Product	White wine vinegar
Code	53091
Certificate	IT-BIO-009
Country of origin	Italy
Last update	1-3-2016
Date of issue	1-3-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic wine, water
Additives	No additives
Process	Storage of white wine in special tanks, acidification, filtration, dilution, filling

Sensorial properties	
Smell	Characteristic-slightly acid
Colour	Pale yellow
Taste	Pleasantly acid
Appearance	Limpid, brilliant liquid

Packing			
Net content	220 ltr		
Kind of packing	Drum		
Packing size (L x W x H)	Diam: 581 mm; Height 935 mm		
Packing/layer	1	Layers/pallet	1

Shelflife	
Storage conditions	Keep the product away from the sun and the direct light. After packing has been opened, it is recommended to store the product at refrigerated temperatures. Storage temperature range: - 2/+ 30°C
Maximum shelflife	The sealed product can be stored for 5 years. After packing has been opened, the product should

be consumed within 3 months

Nutritional values (per 100 gram)		(from supplier)
Energy	84 KJ 20 Kcal	
Protein (g)	0.06	
Fat (g)	0	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	0.2	Sugars: 0.2
Dietary fibre (g)	-	
Moisture (g)	-	
Salt (g)	0.01	

Analytical properties		
Ash (g/l)	Min. 1	Max. 3,5
pH	Min. 2.40	Max. 3
Total acidity	Min. 6 gr/100 ml ± 0,10	
Ethyl alcohol	Traces	
Density at 20°C	Min. 1.010	Max. 1.015
Total sulphur dioxide	Absent	
Citric acid (g/l)	Max. 1	
Total dry extract (g/l)	Min. 8	Max. 25

Microbiological Properties	
Total Plate Count (cfu/ml)	< 100
Yeast (cfu/ml)	< 50
Moulds (cfu/ml)	< 10
Coliformes (cfu/g)	Absent
Pathogene Germs	Absent
Salmonella	Absent

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

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