

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Red wine vinegar</b>
<b>Code</b>	<b>53096</b>
<b>Certificate</b>	<b>IT-IBO-009</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>1-3-2016</b>
<b>Date of issue</b>	<b>1-3-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic wine, water</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Storage of Red wine in special tanks, acidification, filtration, dilution, filling</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Characteristic-slightly acid</b>
<b>Colour</b>	<b>Ruby red</b>
<b>Taste</b>	<b>Pleasantly acid</b>
<b>Appearance</b>	<b>Limpid, brilliant liquid</b>

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

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>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</b>
<b>Maximum shelflife</b>	<b>The sealed product can be stored for 5 years. After packing has been opened, the product should</b>

<b>be consumed within 3 months</b>
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<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>84 KJ 20 Kcal</b>	
<b>Protein (g)</b>	<b>0.06</b>	
<b>Fat (g)</b>	<b>0</b>	<b>Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%</b>
<b>Carbohydrates (g)</b>	<b>0.2</b>	<b>Sugars: 0.2</b>
<b>Dietary fibre (g)</b>	<b>-</b>	
<b>Moisture (g)</b>	<b>-</b>	
<b>Salt (g)</b>	<b>0.01</b>	

<b>Analytical properties</b>		
<b>Ash (g/l)</b>	<b>Min. 1</b>	<b>Max. 3,5</b>
<b>pH</b>	<b>Min. 2.40</b>	<b>Max. 3</b>
<b>Total acidity</b>	<b>Min. 6 gr/100 ml ± 0,10</b>	
<b>Ethyl alcohol</b>	<b>Traces</b>	
<b>Density at 20°C</b>	<b>Min. 1.010</b>	<b>Max. 1.025</b>
<b>Total sulphur dioxide</b>	<b>Absent</b>	
<b>Citric acid (g/l)</b>	<b>Max. 1</b>	
<b>Total dry extract (g/l)</b>	<b>Min. 11</b>	<b>Max. 25</b>

<b>Microbiological Properties</b>	
<b>Total Plate Count (cfu/ml)</b>	<b>&lt; 100</b>
<b>Yeast (cfu/ml)</b>	<b>&lt; 50</b>
<b>Moulds (cfu/ml)</b>	<b>&lt; 10</b>
<b>Coliformes</b>	<b>Absent</b>
<b>Pathogene Germs</b>	<b>Absent</b>
<b>Salmonella</b>	<b>Absent</b>

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

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>