

SPECIFICATION SHEET

8060-262

Balsamic Vinegar - 2 x 5L



NAME AND ADDRESS HEAD OFFICE

Gourmet Classic, Unit 14, Endeavour Business Park, Crow Arch Lane, Ringwood, Hampshire, BH24 1SF

NAME AND ADDRESS OF MANUFACTURING SITE

Gourmet Classic, Unit 14, Endeavour Business Park, Crow Arch Lane, Ringwood, Hampshire, BH24 1SF

COMMERCIAL CONTACT

Susie Roberts, Customer Services Manager - Tel: +44 (0) 1202 863040

TECHNICAL CONTACT

Raquel Lopes, Technical Manager - Tel: +44 (0) 1202 863040

END

PRODUCT TITLE

Balsamic Vinegar

SUB DESCRIPTION

Balsamic Vinegar

PRODUCT BAR CODE

	5	0	3	6	5	8	2	0	0	0	8	9	8
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OUTER BAR CODE

0	5	0	3	6	5	8	2	0	0	4	4	7	6
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PACK & SIZE

2 x 5 Litre

COUNTRY OF ORIGIN

EU

COUNTRY OF FINAL MANUFACTURE/PACKING

UK

INGREDIENTS LIST:

Wine Vinegar, Grape Must (from Concentrate), Colour (Plain Caramel), Acid (Citric Acid)

INSTRUCTIONS FOR USE

n/a

STORAGE INSTRUCTIONS

Store in a cool, dry place

DATE MARKING

Best Before End - on the bottom of the box

ALLERGENS LABEL DECLARATION

For allergens, see ingredients in CAPITALS

ALCOLHOL CONTENT

0.2

NUTRITIONAL INFORMATION: Typical Values

AS SOLD INFORMATION - Laboratory Analysis

	Portion Size g/ml
Constituents	Per 100g or ml
Energy kJ	98
Energy kcal	24
Fat	0.0
of which saturates	0.0
Carbohydrate	0.2
of which sugars	0.0
Fibre	0.0
Protein	0.3
Salt	0.00

RECIPE DETAILS

ITEM	PERCENTAGE	RANK
Balsamic Vinegar	78%	1
Grape Must concentrate		2
Caramel		3
Potassium Metabisulphite < 10 ppm		4

SHELF LIFE (Total):

2 Years

MINIMUM SHELF LIFE (On delivery):

6 months

	MIN C	MAX C
TEMPERATURE	12°C	30°C

ORGANOLEPTIC QUALITY:

Appearance:	Dark brown with jet black tones
Colour:	Dark brown with jet black tones
Flavour:	Free from off flavours, sour-sweet taste, good equilibrated and savoury with velvety nuances.
Odour:	Free from off odours, characteristic smell and complex
Texture:	Dense liquid

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Colour	Dark brown with jet black tones		
Aroma	Free from off odours, characteristic smell and complex		
Flavour	Free from off flavours, sour-sweet taste, good equilibrated and savoury with velvety nuances.		

CHEMICAL

Parameter	Target	Minimum	Maximum
Alcohol residual content not higher than 0.5% v/v			
BRIX higher than 32			
Sulphites	< 10 ppm		

MICROBIOLOGICAL

Parameter	Tolerance	Production Pre Pack	Production Post Pack
YEAST & MOULD:	negative	Yes	Yes
ENTROBACTERIACEAE:	negative	Yes	Yes
COLIFORMS:	negative	Yes	Yes
E. COLI 1:	negative	Yes	Yes
STAPHYLOCOCCUS AUREUS:	negative	Yes	Yes

METAL DETECTION / Filtration Standards

TEST	TOLERANCE / SENSITIVITY (mm)
Ferrous Metal	n/a
Non-Ferrous Metal	n/a
Stainless Steel	n/a
Test Frequency	ongoing
Final Sieve / Mesh Size (mm)	0.45 micron filter

PACKAGING

bag with V-top tamperproof tap, put into cardboard box, glued and shrinkwrapped.

Checks on Seals

Visual checks to check machine supplied has fitted cap correctly

	Type	Dimensions	Weight (g)
Primary Packaging (Inner)	Plastic Bag	380mm x 296mm	35
Secondary Packaging (Outer)	Cardboard	131mm x 255mm x 190mm	145
Shrink wrap etc.	variable	variable	10

CODING

Inner:	DDMMYYYY
Outer:	DDMMYYYY

EXPLANATION OF DATE CODING SYSTEM

Indicate explanation of any coding described above

production date and time plus 1year

PACKAGING STATEMENT

We declare that the above mentioned packaging materials supplied comply with the provisions of Regulation (EU) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs, and are suitable for contact with food. Also we confirm that our products comply with the requirements of EU regulation 1935/2004 for the traceability of food-contact materials.

END

GM Statement

	Yes/No
Does the product or any of its ingredients contain, or are derived from species which have been approved and released according to directive	No
Does the product or any of its ingredients contain any genetically modified protein or DNA ?	No
Are any of the ingredients of this product produced from possible genetically modified material?	No
Have genetically modified organisms been used in connection with the production of the material or any of its ingredients or components (including enzymes, micro-organisms, growing substrates, additives, processing aids, etc.).	No
Do you have an 'Identity Preserved' system based on full traceability of your raw materials + regular PCR-testing, proving the non-genetically modified origin of the species which have been approved and released according to directive 90/220/EEC?	No
Does this ingredient require labelling according to EC regulations 1829/2003 and 1830/2003?	No

DIETARY INFORMATION (Product Contains): YES / NO

ITEM	Yes/No	Cross Contamination
Wheat & Wheat Derivatives	No	
Gluten <20ppm	No	
Gluten >20ppm	No	
Soya/ Soya Products	No	
Rye	No	
Barley	No	
Oats	No	
Garlic	No	
Meat & Meat Products (including gelatine)	No	
Pork Products	No	
Lamb Products	No	
Egg/Egg Products	No	
Cows Milk & Milk Products	No	
Cheese	No	
Lactose	No	
Added Sugar	No	
Added Salt	No	
Animal Fat	No	
Fish Products	No	
Beef Products	No	
Poultry Products	No	
Caffeine	No	
Casiene	No	
Celery	No	
Cocoa	No	
Crustaceans / Shellfish	No	
Molluscs	No	
Lupin	No	
Peanuts	No	
Nuts	No	
Unrefined Nut Oils & Derivatives	No	

MRM	No	
Additives	Yes	
Azo Dyes	No	
Artificial Colour	No	
Maize	No	
Mustard	No	
Poultry	No	
Rennet	No	
Sesame	No	
Other Seeds	No	
Whey	No	
Yeast and derivatives	No	
Sulphites > 10 ppm	No	
Benzoates	No	
Irradiated Material	No	
Hydrolysed Vegetable Protein (HVP)	No	
Added Natural Colour	No	
Artificial Preservatives	No	
BHA / BHT	No	
Lecithin	No	
Hydrogenated / Artificial Trans Fats	No	
Alcohol	Yes	
Artificial Sweeteners	No	
MSG (monosodium glutamate)	No	

SUITABLE FOR

Vegetarians	Yes
Vegans	Yes
Coeliacs (Gluten Free)	Yes
Kosher (Certified: Please attach copy of certificate)	No
Halal (Certified: Please attach copy of certificate)	No
Low Salt Diet	Yes
Nut Allergy Sufferer	Yes
Lactose Intolerant Diet	Yes

COMPANY	Gourmet Classic Ltd
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TECHNICAL CONTACT NAME	Raquel Lopes
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POSITION	Technical Manager
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CONTACT PHONE NUMBER	01202 863040
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E-MAIL ADDRESS	gc@gourmetclassic.com
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DATE	12/05/2016
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Specification Issue Number (1 for initial spec)
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TECHNICAL APPROVAL

NAME	Raquel Lopes
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POSITION	Technical Manager
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DATE	12/05/2016
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