

Control of the contro

## PRODUCT LABEL

Product Title: SHERRY VINEGAR

Secondary Description: NA

Pack & Size: 12 BOTTLES x 750 ML

Outers Per Pallet: 70 CASES PER PALLET

Drained Weight: NA

Country of Origin: SPAIN

Ingredients: Sherry Vinegar, Colour: Sulphite Ammonia Caramel, Antioxidant: Sulphur Dioxide

Instructions for Use: In small quantities, due to it high concentration in acidity and aromas

Cooking Instructions:

Storage Instructions: Room temperature-not in direct sunlight and kept tightly closed when not being used

Date Marking: Not applicable

Allergens: 1) For allergens, see ingredients in bold. Sulphite, Sulphur Dioxide

May Contain Allergens: There is not cross contamination

Modified Atmosphere Pack: NO

## **NUTRITION INFORMATION**

| AS SOLD INFORMATION | Portion Size ml | 15          |
|---------------------|-----------------|-------------|
| Constituents        | Per 100ml       | Per Portion |
| Energy kJ           | 97              | 14          |
| Energy kcal         | 22              | 3           |
| Fat                 | 0.0             | 0.0         |
| of which saturates  | 0.0             | 0.0         |
| Carbohydrates       | 0.2             | 0.0         |
| of which sugars     | 0.2             | 0.0         |
| Fibre               | 0.0             | 0.0         |
| Protein             | 0.1             | 0.0         |
| Salt                | 0.1             | 0.0         |

Sodium (not declared on label) 0.02 0.00

Production day

## **TECHNICAL DETAILS**

Shelf Life: not applicable

Shelf Life on Delivery to Lefktro UK not applicable

Ltd:

Coding: Outer

Shelf Life Once Opened: not applicable

Temperature on Delivery: MINIMUM 4º C MAXIMUM 40º C

Coding: Inner Shelf life: imperishable

Coding: Explanation week of the year and year. Example: L125 - week 12 of the year and last numbe the year 2015

| ORGANOLEPTICAL   |   |                             |   |                          |   |                      |                  |  |
|--|---|-----------------------------|---|--------------------------|---|----------------------|------------------|--|
| Appearance:  | Intense mah   | nogany colour,              | clean and brig                            | ht                       |   |                      |                  |  |
| Colour:  | Characterise  | d by its intense            | e amber coloui                            | r with touche            | es of mahogar                           | ıy                   |                  |  |
| Flavour:   | Characterised by its intense amber colour with touches of mahogany  Its acetic aroma has hints of dried fruits and qualities derived from its ageing in wooden barrels. |                             |   |                          |   |                      | vooden barrels.  |  |
|  | Its full-bodie  | d flavour and v             | well-balanced                             | taste is stror           | ngly reminisce                          | nt of the wine       | es from which it |  |
|  | is created  |                             |   |                          |   |                      |                  |  |
| Odour:   | Its acetic arc  | oma has hints o             | of dried fruits a                         | nd qualities             | derived from                            | its ageing in v      | vooden barrels.  |  |
| Texture:   | Balanced ac   | idity                       |   |                          |   |                      |                  |  |
| Is the product packed to a known                             | NA  |                             |   |                          |   |                      |                  |  |
| standard, e.g. Campden Grade? SUITABLE FOR                   |   |                             |   |                          |   |                      |                  |  |
| Vegetarians  | ves   | T T                         | Halal (Certified)                         |                          | no                                      |                      | ı                |  |
| Vegans   | ves   |                             | Low Salt Diet                             |                          | ves                                     |                      |                  |  |
| Coeliacs (Gluten Free)                                       | ves   |                             | Nut Allergy Suff                          |                          | ves                                     |                      |                  |  |
| Kosher (Certified) PHYSICAL STANDARDS                        | no  |                             | Lactose Intolera                          | nt Diet                  | ves                                     |                      |                  |  |
| Parameter  | Tolerance   |                             | Frequency                                 |                          | Method                                  |                      |                  |  |
| Appearance:  | OK  |                             | every day                                 |                          |   |                      |                  |  |
| Colour:  | ОК  |                             | every day                                 |                          | organoleptic<br>organoleptic            |                      |                  |  |
| Flavour:   | ОК  |                             | every day                                 |                          | - '                                     |                      |                  |  |
| Odour:   | ОК  |                             |   |                          | organoleptic                            |                      |                  |  |
|  |   |                             | every day                                 |                          | organoleptic                            |                      |                  |  |
| Nota: The foreman of the<br>"Bodega" is the in charge of the | 0   |                             | 0   |                          | 0                                       |                      |                  |  |
| Final Product. The final product                             |   |                             |   |                          |   |                      |                  |  |
| has no tolerance. The final product                          |   |                             |   |                          |   |                      |                  |  |
| has to be perfect  |   |                             |   |                          |   |                      |                  |  |
| CHEMICAL   | <u> </u>  |                             |   |                          |   |                      |                  |  |
| Parameter  | Tolerance   |                             | Frequency                                 |                          | Method                                  |                      |                  |  |
| residual alcohol content % vol                               | 3% vol  |                             | before bottling the                       |                          | PNTe/JEREZ/beb0819                      |                      |                  |  |
|  | product   |                             |   |                          |   |                      |                  |  |
| Total acidity g/l  | 66,5 g/l before bottling the  |                             | PNTe/JEREZ/beb0820                        |                          |   |                      |                  |  |
|  |   |                             | product                                   |                          | Thirte, sended a                        |                      |                  |  |
| ash g/l  | 1-8 g/l   | 1-8 g/l before bottling the |   | MAPA O. 31/01/77 Apdo. 7 |   |                      |                  |  |
|  | - 0 8/1   |                             | product                                   |                          | , |                      |                  |  |
| MICROBIOLOGICAL  |   |                             |   |                          |   |                      |                  |  |
| Organism   | Tolerance   |                             | Frequency                                 |                          | Method                                  |                      |                  |  |
| Enterobacterias  | 0 / absence   |                             | every 3 years                             |                          | Filtración en membrana y                |                      |                  |  |
| Listeria monocytogenes                                       | 0 / absence   |                             | every 3 years                             |                          | Filtración de membrana método           |                      |                  |  |
| S. aureus  | 0 / absence   |                             | every 3 years                             |                          | Cultivo sobre AGAR BAIRD-PARKER+RPF a   |                      |                  |  |
|  |   |                             |   |                          | 37º/48h (ISC                            | 0 6888-1)            |                  |  |
| E. Coli  | 0 / absence   |                             | every 3 years                             |                          | Filtración de membrana sobre            |                      |                  |  |
| Mesophillic aerobic bacteria                                 | 0 / absence every 3 years   |                             | Cultivo en placa sobre AGAR               |                          |   |                      |                  |  |
| Yeasts & molds   | 0 / absence   |                             | every 3 years                             |                          | Cultivo en placa sobre AGAR             |                      |                  |  |
| Total coliforms  | 0 / absence   |                             | every 3 years Cultivo en placa sobre AGAR |                          | AR                                      |                      |                  |  |
| PESTICIDE RESIDUES   | N/A   |                             |   |                          |   |                      |                  |  |
| PACKAGING  |   |                             |   |                          |   |                      |                  |  |
| Type Component   |   |                             | Material Dimension                        |                          | ns & Weight % from Recyclable?          |                      |                  |  |
| туре   |   |                             |   |                          |   |                      |                  |  |
| туре   |   |                             |   |                          |   | recycled             |                  |  |
| туре   | 55p   |                             |   |                          |   | recycled<br>material |                  |  |

| Primary Packaging (Inner)      | BOTTLE     |                                   | GLASS     | d77.4mm x h299mm;        |                               | 100        | Υ               |
|--------------------------------|------------|-----------------------------------|-----------|--------------------------|-------------------------------|------------|-----------------|
|                                |            |                                   |           | 500g                     |                               |            |                 |
|                                | STOPPER    |                                   | NATURAL   | d19.6mm x                | h28mm;                        | 100        | Υ               |
|                                |            |                                   | CORK      | 3.5g                     |                               |            |                 |
|                                | CAPSULE    |                                   | PVC       | d3.5mm x h5mm; 0.3g      |                               | 100        | Υ               |
| Secondary Packaging (Outer)    | CASE       | CASE                              |           | 325 x 245 x 320mm;       |                               | 100        | Υ               |
| , , ,                          |            |                                   | D         | 320g                     |                               |            |                 |
|                                |            |                                   | PAPERBOAR | 10208                    |                               |            |                 |
|                                |            |                                   | D         |                          |                               |            |                 |
|                                |            |                                   | _         |                          |                               |            |                 |
| Tertiary Packaging (shrinkwrap | PALLET SHE | PALLET SHRINK WRAP PLAST          |           | 1200 x 1000x 1750mm;     |                               | 100        | Υ               |
| etc.)                          |            |                                   |           | 100g                     |                               |            |                 |
| PRODUCT CONTAINS INFORMA       | TION       |                                   |           |                          |                               |            |                 |
| Wheat & Wheat Derivatives      | no         | Beef Products                     |           | no                       | Poultry                       |            | no              |
| Gluten >20ppm                  | no         | Poultry Products                  |           | no                       | Rennet                        |            | no              |
| Soya/ Soya Products            | no         | Caffeine                          |           | no                       | Sesame                        |            | no              |
| Rye                            | no         | Casiene                           | Casiene   |                          | Other Seeds                   |            | no              |
| Barley                         | no         | Celery                            |           | no                       | Whey                          |            | no              |
| Oats                           | no         | Cocoa                             |           | no                       | Yeast and derivatives         |            | no              |
| Garlic                         | no         | Crustaceans / Shellfish           |           | no                       | Sulphites                     |            | YES, INGREDIENT |
| Meat & Meat Products           | no         | Molluscs                          |           | no                       | Benzoates                     |            | no              |
| Pork Products                  | no         | Lupin                             |           | no                       | Irradiated Material           |            | no              |
| Lamb Products                  | no         | Peanuts                           |           | no                       | Hydrolysed Vegetable Protein  |            | no              |
| Egg/Egg Products               | no         | Nuts                              |           | no                       | Added Natural Colour          |            | no              |
| Cows Milk & Milk Products      | no         | Unrefined Nut Oils                |           | no                       | Artificial Preservatives      |            | no              |
| Cheese                         | no         | MRM                               |           | no                       | BHA / BHT                     |            | no              |
| Lactose                        | no         | Additives                         |           | YES, INGREDIE            | Lecithin                      |            | no              |
| Added Sugar                    | no         | Azo Dyes                          |           | no                       | MSG                           |            | no              |
| Added Salt                     | no         | Artificial Colour                 |           | YES, INGREDIE            | DIE Hydrogenated / Trans Fats |            | no              |
| Animal Fat                     | no         | Maize                             |           | no                       | Alcohol                       |            | no              |
| Fish Products                  | no         | Mustard                           |           | no Artificial Sweeteners |                               | no         |                 |
| TECHNICAL APPROVAL             |            |                                   |           |                          |                               |            |                 |
| Name Anne Betty                |            | Position Senior Technical Advisor |           |                          | Issue Date                    | 15/09/2022 |                 |
| Issue No 3                     |            | 7                                 |           |                          |                               |            |                 |