 <p>BODEGAS PÁEZ MORILLA</p>	<p><b>Bodegas Páez Morilla, S.A.</b>  Phone: 956 181 717    Fax: 956 181 534  <b><a href="mailto:bodegas@paezmorilla.com">bodegas@paezmorilla.com</a></b>  <b>Av Medina Sidonia, 20. 11406 Jerez de la Frontera, Cádiz, Spain</b></p>	<p style="text-align: center;"><b>Data Sheet</b>  <b>Sherry vinegar "Gran Gusto"</b>  <b>Edited by:</b> Raúl F. Guerrero Hidalgo  <b>Approved by:</b> Eulogio Moreno Varela</p>	<p><b>Date:</b> Feb-2019  <b>Rev. 4</b></p>
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## Sherry vinegar "Gran Gusto"



### Product Description.

Sherry vinegar aged in American oak casks for a period of time always exceeding 1 year.

### Ingredients:

Sherry Vinegar and caramel color E-150d.

### Allergen information and other relevant statements about the product

- Contains sulphites E-224 (<170mg / L). Absence of other allergen families.
- This product complies with current legislation in Spain and Europe, regarding GLUTEN-FREE food. (Analytical values <5 PPM)
- No raw material treated with either gamma or beta-ionizing radiation has been used in its production.
- This product does NOT have and has NOT been obtained from genetically modified organisms (GMOs), neither in any of its raw materials nor in any steps of the process.

### Presentations and packaging

It is available in either, 750 or 375mL brown sherry bottle with screw cap closures. It is covered by a metallic capsule with a white dispenser. Its labels are either, white or cream color and are presented in either, 6 or 12 unit boxes.

### Traceability and food safety

It is compliant with the traceability requirements stated in Regulation (EU) 178/2002. Control of critical points, according to applicable HACCP legislation. IFS protocol.

Lot Numbers: They are indicated by an L and 5 digits, the first three correspond to the Julian number of the day and the last two to the end of the full year. Eg: L05219, corresponds to the bottling day of February 20, 2019.

### Organoleptic properties

*Appearance:* Intense amber color, clean and bright. Liquid consistency with medium structure.

*Flavour:* Balanced to acetic acid with slight notes of spices, balsamic and esters.

*Taste:* Acid.


### Nutritional information

According to the articles 16 (4) and 44 (1) (b) of the Regulation (EU) 1169/2011, vinegars are exempt from labelling mandatory nutrition information.

### Applicable microbiological criteria

Non-presence of microorganisms is ensured through microfiltration at bottling.

Microorganism	Units	Ref. value	Max. value *	Reference method
Aerobic mesophilic bacteria	ufc/100mL	0	10	Plate culture on Wallerstein medium 32°C 72h.

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Yeast and molds	ufc/100mL	0	10	Plate culture on Wallerstein medium 32°C 72h.
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\*Maximum values established internally by Bodegas Páez Morilla, S. A.

### Physical-chemical properties

Parameter	Unit	Ref. value	Tolerance	Control Method
Total acidity in acetic acid	g/L	70,5	70-72	OENO 52/2000
Residual alcohol*	% volumen	2	<3	OENO 56/2000
Dry extract*	g/L y g.a.	1,7	>1,3	OENO 57/2000
Ashes*	g/L	2,2	2-7	OENO 58/2000
Sulfates*	g/L	0,8	<3,50	OENO 63/2000
Methanol **	mg/L	47	<500	OENO 70/ 2000
Acetoin**	mg/L	145	>30	OENO 69/2000
Sulfur anhydride	mg/L	60	<170	OENO 60/2000
Protein stability	-	Stable	Stable***	Nephelometry
Turbidity	NTU	1	<2***	Nephelometry

\* Tolerance values according to the specifications of the D.O.P. Sherry vinegar. Resolution of March 24, 2009, BOE Nº90 Sec.III. Page 35603 of Monday, April 13, 2009.

\*\* Tolerance values according to Spanish RD 661/2012.

\*\*\* Values established by the quality control of Bodegas Páez Morilla (no legal limits).

#### Shelflife

According to Annex X of Regulation (EU) 1169/2011, there is a series of foods, among which vinegar is included, in which it is not necessary to indicate the date of expiry by its very nature.

#### Target population

People of any age no allergic to sulfites. National market, EEC and worldwide export.

#### Storage and transport conditions.

Transportation and storage should be done separately from toxic substances, parasiticides, rodenticides and other prevention and extermination agents, and care must be taken to prevent them from being in contact with either altered, contaminated, adulterated or falsified food. Always store and transport in a clean and dry place.

#### Treatments


Aging in American oak casks for a minimum of 1 year of the vinegar obtained by acetic fermentation of sherry wine with subsequent clarification, filtration and subsequent colour and acidity adjustment. A final amyrobic filtration and packaging is the end of the process.

#### Distribution channel

Supermarkets, distributors and small food shops.

#### Instructions for use and consumption.

Add moderately to food. Indicated for dressing. Store in a clean and dry place, protected from the sun and any heat sources.

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#### **Applicable law**

- Spanish Resolution of March 24, 2009 of the General Directorate of Food Industry and Market, granting temporary protection to the Protected Designation of Origin "Vinagre de Jerez", BOE N°90, Sec.III Pág. 34604.
- Spanish RD 661/2012 of April 13, which establishes the quality standard for vinegar production and marketing.
- Regulation (EU) n° 2073/2005 of the Commission, of November 15, 2005, relative to the microbiological criteria applicable to food products.
- CAC / RCP 1-1969. General Principles of Food Hygiene of the Codex Alimentarius.
- Regulation (EU) No. 1169/2011 relative to consumer food information.
- Implementing Regulation (EU) 2018/775 of the Commission establishing the applicable dispositions stated in Article 26, paragraph 3, of Regulation (EU) No. 1169/2011.