



WHITE CONDIMENT
5.5% ACIDITY

SQP.15.sab003.nutritional
USA

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INGREDIENTS: Wine vinegar, concentrated grape must.
Contains naturally occurring sulphites.

ORGANOLEPTICAL FEATURES:

Colour	Light pale yellow liquid with golden flares.
Smell	Sweet and sour aroma, with fruity undertones
Taste	Sweet and slightly acid, with fruity undertones

PHYSICO-CHEMICAL FEATURES:

Test	Method	Unit	Standard values
Total acidity (as acetic acid)	Acid-base titration	g/100ml	5.50 – 5.70
pH	Potentiometry	pH unit	2.00 – 3.50
Relative density (20°/20)	Hydrostatical balance		1.090 – 1.110
Total dried extract	By calculation	g/l	210 – 260
Dried extract without sugars	By calculation	g/l	15 – 35
Alcohol	Distillation	ml/100 ml (%)	< 1.5
Sulphur dioxide	Titration	ppm	< 150
Copper	Atomic Absorption	mg/l	< 1
Zinc	Atomic Absorption	mg/l	< 5
Lead	Atomic Absorption	mg/l	< 0.3

MICROBIOLOGICAL FEATURES:

Test	Method	Unit	Standard values
Total Viable Count	ISO 4833	cfu/ml	< 50
Yeast	ISO 21527-1	cfu/ml	< 10
Moulds	ISO 21527-2	cfu/ml	< 1
Staphylococcus coag.+	ISO 6888	cfu/ml	< 1
Salmonella	ISO 6579	/25 ml	Absent

SHELF LIFE: 3 years.

STORAGE: Store in a cool dry place, out of direct sunlight.

Edited by QA

Verified by EM

Approved by CEO



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NUTRITIONAL INFORMATION

Nutrition Facts	
Serving Size 1 Tbsp (15 mL)	
Serving Per Container about XX	
Amount Per Serving	
Calories 15	Calories from fat 0
% Daily Value *	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	
Sugars 3g	
Protein 0g	
Not a significant source of Vitamins A and C, calcium and iron	
*Percent Daily Values based on a 2,000 calories diet	

ALLERGENS: according to European Regulation (EU) No 1169/2011, Annex II (amending directives 2007/68/EC and 2000/13/EC)

	The product Contains	The product does not contain
Gluten and cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrids) and their derivatives.		X
Crustaceans and crustacean based products		X
Egg and egg-based products		X
Fish and fish-based products		X
Peanuts and peanut-based products		X
Soy and soy-based products		X
Milk and milk-based products (including lactose)		X
Nuts and their derivatives (almonds, hazelnut, walnuts, etc.)		X
Celery and celery-based products		X
Mustard and mustard-based products		X
Sesame seed and sesame-based products		X
Sulphur dioxide and sulphites in concentration more than 10 mg/kg or 10 mg/l expressed as SO ₂	X	
Molluscs and products thereof		X
Lupines and products thereof		X

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GMO PRESENCE: the product, including its components and ingredients, is not genetically modified and does not come from any process that could imply genetically modification.

IONIZING RADIATION: The product and its ingredients have not been treated with ionizing radiations.

In full compliance with Italian, E.E.C. and U.S. F.D.A. regulations on food production.
Manufactured in an HACCP approved plant.

CERTIFICATIONS:

- IGP certification DPC030 n. 21084 by CSQA.
- BRC (Global Standard for Food Safety) Version 6 (Grade A) by CSQA –SAI Global-Italy
- IFS International Food Standard Version 6 (Higher Level) by CSQA .Italy
- ISO14001-9001 by IQ Net.
- Workplace Conditions Assessment, Certificated by Intertek
- HALLAL Quality by ARGML

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