

	DOCUMENT	VENCHIPA, S.L.
	OMED CHARDONNAY TECHNICAL SHEET	Revision: 2
	D-02	Date: 01-09-2022

COMPANY:	VENCHIPA, S.L.
RGSEAA	40.058533/GR
ADDRESS	Carretera de Ácula-Ventas de Huelma, 18131. Ácula, Granada.

1.- PRODUCT IDENTIFICATION

PRODUCT NAME	OMED CHARDONNAY VINEGAR
IDENTIFICATION	Product Code and Lot No.
CLASSIFICATION	Foods that do not support the development of <i>Listeria monocytogenes</i> .

2.- INGREDIENTS

Chardonnay wine vinegar

3.- VARIETIES

CHARDONNAY: The *Chardonnay* grape has a pale yellow colour reminiscent of the sunshine of its region of origin, Burgundy. For this reason, the wines made from this variety keep the essence in the form of golden and greenish reflections. This variety presents a harmony of fruity aromas, among which citric and tropical nuances such as lemon, pear or pineapple can be appreciated. Finally, as far as mouthfeel is concerned, it does not have abundant acidity and offers sweet flavours reminiscent of honey or caramel, which form an ideal balance with the fruity nuances.

4.- PROCESS

The selected Chardonnay wine is fermented (the alcohol in the wine is transformed into acetic acid by the action of acetic bacteria), clarified and matured for at least 12 months in oak wood and then blended with the concentrated grape must. It is filtered (by tangential filtration) and bottled.

5.- LEGAL REQUIREMENTS

Royal Decree 661/2012, of 13 April, establishing the quality standard for the production and marketing of vinegars. Regulation (EU) 2021/382 of the Commission of the European Parliament and of the Council on the hygiene of foodstuffs as regards the management of food allergens, food redistribution and food safety culture. Regulation 1169/2011 on the provision of food information to consumers.

5.- QUALITY CRITERIA

Total acidity:	> 60 g/L
Residual Alcohol:	< 1,5 % (v/v)
Dry extract:	> 1.20 g/L ^o acetic acid
Methanol:	< 0,5 g/L
Acetoin:	> 30 mg/L
Total sugar:	> 150g/L
Sulphur dioxide and sulphites:	< 170 mg/L

6.- MICROBIOLOGICAL CHARACTERISTICS

Listeria (cfu/g)	<100
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7.- NUTRITIONAL VALUE per 100ml

Energy value	364/87 kJ/kcal
Fats	0 g
- Of which saturated	0 g
Carbohydrates	21,6 g
- Of which sugars	21,6 g
Proteins	0 g
Salt	0 g

8. ADDITIONAL INFORMATION

Contains allergens: Sulphites
Non-GMO and non-GMO
No ionising treatments

9. - ORGANOLEPTIC CHARACTERISTICS

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Appearance: Transparent, due to its natural origin it can produce sediment.

Colour: pale yellow

Flavour: Fruity, fresh and pleasant acidity

Smell: fruity and mild acidity

10.- STORAGE CONDITIONS**Storage temperatures**

Keep in a cool, dry place

Best-before date

5 years

11.- TARGET POPULATION

For the entire population. Sensitive groups should be noted: Not suitable for those allergic to sulphites. There is residual alcohol content which does not affect consumers, the exception would be for cultural reasons.

12.- LOGISTICS

Glass and PET packaging

PACKAGING			BOXES							PALET			
Material	Capacity		units	Content litres	Weight kg		Dimensions mm			100x120		80x120	
	Litre or ml	Fz oz			Gross	Net	Long	High	Width	Total boxes	Total units	Total boxes	Total units
Glass	250	8,5	9	2,25	5,6	2,25	195	195	160	120	1080	96	864
Glass	500	17	9	4,5	10,5	4,5	197	197	265	120	1080	96	864
PET	2	68	6	12	13,5	12	368	244	300	65	390	50	300



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12.- INFORMATION ON ALLERGENS

ALLERGEN		Contains formulation of the product.	Present on the same production line.	Present in the same manufacturing plant.	Cross-contamination of the raw material used (within the plant).
Milk and milk derivatives, including lactose.		No	No	No	No
Egg and egg-based products.		No	No	No	No
Cereals containing gluten.	Wheat, barley, rye, oats, spelt, Kamut and derivatives.	No	No	No	No
Peanuts and peanut-based products.		No	No	No	No
Nuts.	Almond, hazelnut, walnut, cashew nut, pecan, pecan nut, walnut of Brazil, pistachio, macadamia and derivatives.	No	No	No	No
Crustaceans and crustacean products.		No	No	No	No
Fish and fish products.		No	No	No	No
Soybeans and soybean products		No	No	No	No
Celery and celery products.		No	No	No	No
Mustard and mustard products.		No	No	No	No
Sesame seeds and sesame seed products.		No	No	No	No
Sulphur dioxide and sulphites in concentrations > 10 mg/kg or 10 mg/l expressed as SO ₂ .		Yes	Yes	Yes	No
Lupins and lupin products.		No	No	No	No
Molluscs and mollusc products.		No	No	No	No