

**DOCUMENT****VENCHIPA, S.L.**

OMED CAVA 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 CAVA VINEGAR
IDENTIFICATION	Product Code and Lot No.
CLASSIFICATION	Foods that do not support the development of Listeria monocytogenes.

2.- INGREDIENTS

Cava vinegar.

3.- VARIETIES

Created with a blend of the characteristic varieties of cava (Macabeo, Xarel-lo and Parrellada):

Macabeo: With erect branches, late budding and medium-late ripening, its cluster is very large and compact, with a short stalk. The berries are medium-large, spherical in shape and have a fine, greenish-yellow skin, very uniform and with little bloom. Its aromas are similar to Palomino, but this grape has more colour and more body, giving the wines a different touch depending on the fermentation time.

Xarel-lo: The berries are spherical, thick-skinned and golden in colour. The flesh is colourless, with a tendency to darken when ripe and a fruity flavour. It is usually used to produce fresh young wines, complex crianza wines and base wines for making cava. The xarel-lo destined for cava base wine is harvested with a more greenish colour, in order to obtain a good balance between the probable degree and the acidity.

Parrellada: It is mainly known for being one of the classic varieties used in the production of cava (where it provides finesse and floral aromas). It is a late budding and ripening grape, with a large, compact cluster, hard skin and a very characteristic golden colour. It produces fresh and aromatic white wines, light and very delicate, with low alcohol content and contained acidity.

4.- PROCESS

The selected cava base wine is fermented (the alcohol in the wine is transformed into acetic acid by the action of acetic acid bacteria) and clarified. 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
Sulphur dioxide and sulphites:	< 170 mg/L

6.- MICROBIOLOGICAL CHARACTERISTICS

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

Energy value	15/4 kJ / kcal
Fats	0 g
- Of which saturated	0 g
Carbohydrates	0,1 g
- Of which sugars	0,1 g
Proteins	0 g
Salt	0 g

8. ADDITIONAL INFORMATION

Contains allergens: sulphites

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Non-GMO and non-GMO

No ionising treatments

9. - ORGANOLEPTIC CHARACTERISTICS**Appearance:** Transparent, due to its natural origin it can produce sediment.**Colour:** Pale yellow.**Taste:** Pleasant acidity.**Odour:** Mild acetic.**10.- STORAGE CONDITIONS****Storage temperatures**

Keep in a cool, dry place (between 5°C and 30°C).

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
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 nut, walnut, pecan nut, walnut kernel, walnut kernel, walnut kernel, walnut kernel, 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