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|  | <b>DOCUMENT</b>                            | <b>VENCHIPA, S.L.</b> |
|  | OMED CABERNET SAUVIGNON<br>TECHNICAL SHEET | Revision: 2           |
|  | D-02                                       | Date: 01-09-2022      |

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

| 1.- PRODUCT IDENTIFICATION   |  |
|--|--|
| PRODUCT NAME   | <b>OMED CABERNET SAUVIGNON VINEGAR</b>                               |
| IDENTIFICATION   | Product Code and Lot No.   |
| CLASSIFICATION   | Foods that do not support the development of Listeria monocytogenes. |
| 2.- INGREDIENTS  |  |
| Cabernet Sauvignon wine vinegar and concentrated grape must.   |  |
| 3.- VARIETIES  |  |
| <p><b>CABERNET SAUVIGNON</b> offers a balsamic, fruity, clean and bright taste with good structure in the mouth. Blackcurrants and blackberries stand out on the palate, with a clear acidity. The colour of this grape is deep, usually opaque with bluish and purple tones resulting in an intense, full-bodied colour. Dark red and ruby offer richness and elegance.</p>                                       |  |
| 4.- PROCESS  |  |
| <p>The selected Cabernet Sauvignon 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 and then blended with the concentrated grape must. It is filtered (by tangential filtration) and bottled.</p>   |  |
| 5.- LEGAL REQUIREMENTS   |  |
| <p>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.</p> |  |
| 5.- QUALITY CRITERIA   |  |
| <b>Total acidity:</b>  | > 60 g/L   |
| <b>Residual Alcohol:</b>   | < 1,5 % (v/v)  |
| <b>Dry extract:</b>  | > 1.20 g/L <sup>o</sup> acetic acid                                  |
| <b>Methanol:</b>   | < 0,5 g/L  |
| <b>Acetoin:</b>  | > 30 mg/L  |
| <b>Total sugar:</b>  | > 150g/L   |
| <b>Sulphur dioxide and sulphites:</b>  | < 170 mg/L   |
| 6.- MICROBIOLOGICAL CHARACTERISTICS  |  |
| <b>Listeria (cfu/g)</b>  | <100   |
| 7.- NUTRITIONAL VALUE per 100 ml   |  |
| <b>Energy value</b>  | 421/101 kJ/kcal  |
| <b>Fats</b>  | 0 g  |
| - Of which saturated   | 0 g  |
| <b>Carbohydrates</b>   | 25,0 g   |
| - Of which sugars  | 25,0 g   |
| <b>Proteins</b>  | 0 g  |
| <b>Salt</b>  | 0 g  |
| 8. ADDITIONAL INFORMATION  |  |
| Contains allergens: Sulphites  |  |
| Non-GMO and non-GMO  |  |
| No ionising treatments   |  |

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**9. - ORGANOLEPTIC CHARACTERISTICS**

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

Colour: ruby red

Taste: Fruity, full of nuances, sweet sensation and very balanced 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 | Weight kg |      | Dimensions mm |      |       | 100x120     |             | 80x120      |             |
|           | Litre or ml | Fz oz |       | litres  | 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**

| <b>ALLERGEN</b>  |   | <b>Contains formulation of the product.</b> | <b>Present on the same production line.</b> | <b>Present in the same manufacturing plant.</b> | <b>Cross-contamination of the raw material used (within the plant).</b> |
|--|---|---|---|---|---|
| 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 <sub>2</sub> . |   | Yes   | Yes   | Yes   | No  |
| Lupins and lupin products.   |   | No  | No  | No  | No  |
| Molluscs and mollusc products.   |   | No  | No  | No  | No  |