

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

OMED ROSÉ 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.

<b>1.- PRODUCT IDENTIFICATION</b>	
PRODUCT NAME	<b>OMED ROSÉ VINEGAR</b>
IDENTIFICATION	Product Code and Batch No.
CLASSIFICATION	Foods that do not support the development of Listeria monocytogenes.
<b>2.- INGREDIENTS</b>	
Wine vinegar and concentrated grape must.	
<b>3.- VARIETIES</b>	
Cava is a sparkling wine produced mostly in the region of Catalonia. A blend of varieties characteristic of cava (Macabeo, Xarel-lo, Trepat, Parrellada...) is used to make cava wine.	
<b>4.- PROCESS</b>	
The selected wine is fermented (the alcohol in the wine is transformed into acetic acid by the action of acetic acid bacteria), clarified and then blended with the concentrated grape must. It is filtered (by tangential filtration) and bottled.	
<b>5.- LEGAL REQUIREMENTS</b>	
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.	
<b>5.- QUALITY CRITERIA</b>	
Total acidity:	> 60 g/L
Residual Alcohol:	< 1,5 % (v/v)
Dry extract:	> 1.20 g/L <sup>o</sup> acetic acid
Methanol:	< 0,5 g/L
Acetoin:	> 30 mg/L
Total sugar:	> 150g/L
Sulphur dioxide and sulphites:	< 170 mg/L
<b>6.- MICROBIOLOGICAL CHARACTERISTICS</b>	
Listeria (cfu/g)	<100
<b>7.- NUTRITIONAL VALUE per 100ml</b>	
Energy value	403/97 kJ/kcal
Fats	0 g
- Of which saturated	0 g
Carbohydrates	23,9 g
- Of which sugars	23,9 g
Proteins	0 g
Salt	0 g
<b>8. ADDITIONAL INFORMATION</b>	
Contains allergens:sulphites	
Non-GMO and non-GMO	
No ionising treatments	

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

OMED ROSÉ TECHNICAL SHEET

**Revision: 2**

D-02

Date: 01-09-2022

**9. - ORGANOLEPTIC CHARACTERISTICS**

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

Colour: pink

Flavour: pleasant acidity

Odour: mild acetic

**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
PET	2	68	6	12	13,5	12	368	244	300	65	390	50	300



DOCUMENT

VENCHIPA, S.L.

OMED ROSÉ TECHNICAL SHEET

Revision: 2

D-02

Date: 01-09-2022





**DOCUMENT**

**VENCHIPA, S.L.**

OMED ROSÉ TECHNICAL SHEET

**Revision: 2**

D-02

Date: 01-09-2022

**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 nut, walnut, pecan nut, 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