

	<b>DOCUMENT</b>	<b>VENCHIPA, S.L.</b>
	OMED MOSCATEL TECHNICAL SHEET	Revised: 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 MOSCATEL VINEGAR</b>
IDENTIFICATION	Product Code and Batch No.
CLASSIFICATION	Foods that do not support the development of Listeria monocytogenes.

### 2.- INGREDIENTS

Muscatel wine vinegar and concentrated grape must.

### 3.- VARIETIES

From the Eastern Mediterranean, it is characterized by its light orange aroma and for being used as a variety in the production of young, semi-dry, dry, sweet wines, with strong aromas, high acidity and alcohol content. The wines produced from this grape variety have the characteristic floral perfume of this variety due to certain essential oils that differentiate it from other wines.

### 4.- PROCESS

The selected Muscatel 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.

### 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.

### 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
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### 7.- NUTRITIONAL VALUE per 100 ml

<b>Energy value</b>	478/115 kJ/kcal
<b>Fats</b>	0 g
- Of which saturated	0 g
<b>Carbohydrates</b>	28,4 g
- Of which sugars	28,4 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.

Color: golden yellow

Flavor: fruity and slightly sweet

Smell: fruity and slightly sweet

**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



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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 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