

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

OMED PX DATA 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 PEDRO XIMÉNEZ VINEGAR
IDENTIFICATION	Product Code and Batch No.
CLASSIFICATION	Foods that do not support the development of Listeria monocytogenes.
2.- INGREDIENTS	
Wine vinegar and concentrated Pedro Ximénez grape must.	
3.- VARIETIES	
PEDRO XIMÉNEZ: The constant heat ensures a high sugar content in this grape, and therefore high alcohol content, obtained by natural methods and which makes the subsequent addition of alcohol during the wine production process to achieve its alcohol content unnecessary, making it ideal for the production of fortified wines and aromatic and smooth vinegars.	
4.- PROCESS	
The selected wine is fermented (the alcohol in the wine is transformed into acetic acid by the action of acetic bacteria), clarified and matured for a minimum of 12 months in oak wood and then blended with the concentrated PX 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 ^a 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
7.- NUTRITIONAL VALUE per 100ml	
Energy value	540/30 kJ/kcal
Fats	0 g
- Of which saturated	0 g
Carbohydrates	32 g
- Of which sugars	32 g
Proteins	0 g
Salt	0 g
8. ADDITIONAL INFORMATION	
Contains allergens:sulphites	
Non-GMO and non-GMO	
No ionising treatments	

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9. - ORGANOLEPTIC CHARACTERISTICS

Appearance: clear and glossy

Colour: deep brown

Flavour: sweet-sour, balanced and with hints of sultanas

Smell: lingering, delicate and slightly acetic, with hints of sultanas

10.- STORAGE CONDITIONS**Storage temperatures**

Keep in a cool, dry place

Best-before date

5 years

11.- TARGET POPULATION

For the entire population. As sensitive groups to highlight: Not suitable for those allergic to sulfites. There is residual alcohol content that 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, 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