

Product Information Sheet

Freeze-dried Dark Balsamic Vinegar Chunks

1. Product Description

Freeze-dried dark balsamic vinegar chunks are obtained by lyophilization of balsamic vinegar mixed with maltodextrin, which is then turned into chunks.

2. Ingredients

Wine vinegar, cooked grape must, caramel E150d, contains sulfites and maltodextrin (maize based i.e. gluten free, GMO free).

3. Packaging Specification

Freeze-dried dark balsamic vinegar chunks are packed in foil bags with a net weight of 100g.

4. Storage

Bulk packs of freeze-dried dark balsamic vinegar chunks should be stored in cool dry conditions. Once opened, we recommend the packs to be stored in a low humidity environment, refrigeration is ideal as the chunks are relatively hygroscopic.

5. Shelf life

Shelf life is 36 months from date of packing if stored correctly.

6. Allergens

Fresh As ingredients are produced on machinery that has come into contact with milk products and soy products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

7. Microbiological Specifications

Micro-organism	Acceptable
Aerobic Plate Count	<500,000 cfu/g
Bacillus Cereus	<1,000 cfu/g
Clostridium Perfringens	<100 cfu/g
Staphylococcus	<100 cfu/g
Faecal Coliform	<10 cfu/g
Salmonella/25g	not detected
Listeria	not detected

8. Organoleptic

Freeze-dried dark balsamic vinegar chunks are dark brown in colour. The chunks should be free flowing and have a strong balsamic smell.

9. Nutritional Information

Nutrient	Qty per 100g
Energy (kJ)	16093.88
Protein (g)	0.86
Fat, Total (g)	0.86
Fat, Saturated (g)	0.86
Carbohydrate (g)	995.00
Sugars (g)	139.38
Sodium (mg)	764.72

General

This product has been produced in accordance with HACCP standards and should not contain any off odours, flavours or other harmful substances or foreign matter.