

BF05

Product Specification

Product Name	Moscatel Vinegar		
Product Code	VM055	Revision	15
Shelf Life from Manufacture	Not Applicable	Storage (°C)	Ambient
Shelf Life Once Opened	Not Applicable	Storage (°C) Once Opened	Ambient
Unit Net Weight	500 ml	Unit Drained weight	n/a
Barcode	5030343831240	Case Barcode	15030343004351

Supplier Details:

Name: Belazu Ingredient Company

Address: 74 Long Drive
London
UB6 8LZ

Telephone Number: 0208 838 1912

Fax Number: 0208 813 2986

Technical Contact: Marika Breccia

Email address: technical@belazu.com

Commercial Contact: Charlie Hodges

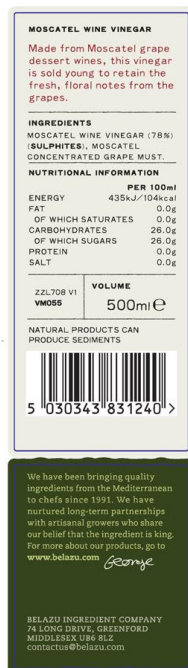
Email address: sales@belazu.com



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INGREDIENT LIST & COUNTRY OF ORIGIN			(in % order at the mixing bowl stage):
Ingredient name (including compound ingredients)	%	Country of origin	
Moscatel Wine Vinegar	78.0%	Spain	
Concentrated Moscatel Grape Must	22.0%	Spain	
Potassium Metabisulphite	< 5%	Spain	
Country of final processing		Spain	

Nutritional Data				Per 100g Net
Analytical	X	Theoretical		
Energy (kJ)				435
Calories (kcal)				104
Fat (g)				0
of which Saturates (g)				0
Carbohydrates (g)				26
of which Sugars (g)				26
Fibre (g)				0
Protein (g)				0
Salt (g)				0

PALLET CONFIGURATIONS:	
Square Bottles per Box	6
Boxes per UK Pallet	225 (in 5 layers)
Primary Packaging Materials	
Lid	Aluminium D 31.5mm x H 24mm 2.7 g
Label	Paper L 35mm x W 152mm 1 g
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Square Bottle	Glass L 58mm x W 58mm x H 265mm 425 g
Secondary Packaging Materials	
Label	Paper L 50mm x W 100mm 1 g
Box	Cardboard L 196mm x W 133mm x H 289mm 164 g

ORGANOLEPTIC DESCRIPTION:

Appearance	Light Brown liquid.
Flavour	Bittersweet flavour and a balanced acidity, fruity (peach)
Odour	Floral aromas of the Muscat grape
Texture	Free flowing liquid.

MICROBIOLOGICAL SPECIFICATION:

(Including only appropriate organisms to the product and levels at point of packaging)

Organism	Target	Maximum permitted
Salmonella spp. (cfu/25g)	Absent	Absent
E. Coli (cfu/g)	<10	10

CHEMICAL AND PHYSICAL PARAMETERS (INCLUDING HEAT PROCESS):

Parameter	Target	Tolerance
pH	3	N/A
Acidity	min 6%	N/A

Is the product suitable for:	Yes	No	Details
Coeliac diet	X		
Halal diet		X	
Kosher diet		X	Not certified
Vegans	X		
Vegetarians	X		

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DIETARY / ALLERGEN INFORMATION:

Is the product free from:	Yes	No	Details
Additives		X	See ingredients list
Celery and products thereof	X		
Cereals containing gluten ie. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and product thereof	X		
Crustaceans	X		
Does relevant packaging comply with The current Materials and Articles in Contact with Food Regulations?	X		
Does the product conform to relevant legislation on trace contaminants such as heavy metals, pesticides and mycotoxins?	X		
Eggs & egg derivatives	X		
Fish & fish products	X		
Genetically modified material	X		
Lupins and products thereof	X		
Milk and dairy products including lactose	X		
Molluscs and product thereof	X		
Mustard & mustard derivatives	X		
Nuts: almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia and Queensland nut and products thereof	X		
Peanuts and products thereof	X		
Sesame seeds and products thereof	X		
Soybeans and soya derivatives	X		
Sulphur dioxide and sulphites (SO ₂)(>10ppm in finished product)		X	Potassium metabisulphite Sulphites

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It is warranted that the foodstuff, packaging label conform with all relevant EC legal requirements.

Signed for the Supplier
Title: Food Technologist
Date: 20 Oct 2016



Agreed by the customer:

Signed for the Customer

Title: Date:

NOTE: Please respond as soon as possible or acknowledge your approval by email. Should we not hear from you within 14 days we will assume that you are in agreement with the specification.

Version History

Date	Version	Reason for ammendment	Authorized by
07 Apr 2015	10	General review, pictures added	Clara Perez
21 Apr 2015	11	SSD code added	Mary Evans
21 Apr 2015	12	Spec regenerated	Mary Evans
09 Oct 2015	13	BIC update	Paola Higuera
25 Jul 2016	14	Pack and label photos updated	Mary Evans
20 Oct 2016	15	BB removed	Marika Breccia

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