
	DOCUMENT	VENCHIPA, S.L.
	OMED YUZU 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.

<b>1.- PRODUCT IDENTIFICATION</b>	
PRODUCT NAME	<b>OMED YUZU VINEGAR</b>
IDENTIFICATION	Product Code and Lot No.
CLASSIFICATION	Foods that do not support the development of Listeria monocytogenes.
<b>2.- INGREDIENTS</b>	
White wine vinegar, grape must concentrate, yuzu pulp.	
<b>3.- VARIETIES</b>	
The yuzu is a fruit originating from China and is widely used in different Asian cuisines for its versatility and medicinal properties. It is a hybrid citrus fruit, from a cross between the mandarin and the lemon, with a certain resemblance to the grapefruit, although it is generally much smaller. Its flavour is acidic, similar to grapefruit, but with hints of mandarin. Unlike the other fruits, it is rarely eaten as a fruit, but its peel or juice is used for seasoning and dressing different dishes.	
<b>4.- PROCESS</b>	
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.	
<b>5.- LEGAL REQUIREMENTS</b>	
RD 858/1984 approving the Technical-Sanitary Regulations for the Preparation, Circulation and Trade of Table Sauces and its amendments. Commission Regulation (EU) 2021/382 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, food redistribution and food safety culture. Regulation 1169/2011 on the provision of food information to consumers.	
<b>5.- QUALITY CRITERIA</b>	
Total acidity (°):	4,5
Brix (°):	31,5
Sulphur dioxide and sulphites:	< 50 ppm
<b>6.- MICROBIOLOGICAL CHARACTERISTICS</b>	
Mesophilic aerobes (cfu/g)	<10 <sup>4</sup>
Enterobacteriaceae (cfu/g)	<10 cfu/g
Salmonella (absence/25g)	absence/25g
Listeria (cfu/g)	<100
<b>7.- NUTRITIONAL VALUE per 100 ml</b>	
Energy value	420/100 kJ/ kcal
Fats	0 g
- Of which saturated	0 g
Carbohydrates	23,8 g
- Of which sugars	23,8 g
Proteins	0 g
Salt	0 g
<b>8. ADDITIONAL INFORMATION</b>	
Contains allergens: sulphites	
Non-GMO and non-GMO	
No ionising treatments	

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#### 9. - ORGANOLEPTIC CHARACTERISTICS

Appearance: unfiltered product with a cloudy appearance due to the pulp itself.

Colour: pale yellow.

Flavour: mild acidity and yuzu.

Smell: sweet and sour notes.

#### 10.- STORAGE CONDITIONS

<b>Storage temperatures</b>	Keep in a cool, dry place
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<b>Best-before date</b>	5 years
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#### 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 packaging

PACKAGING			BOXES							PALET			
Material	Capacity		units	Content	Weight kg		Dimensions mm			100x120		80x120	
	Litre or ml	Fz oz		litres	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



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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, walnut kernel, walnut kernel, walnut kernel, walnut kernel 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