



TECHNICAL SPECIFICATIONS

VINEGAR CHARDONNAY

REVISED 04/09/2018

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - ES B29796612

COMMERCIAL BRAND NAME O-Med Chardonnay **COMPANY** Venchipa S.L.

ORIGIN AND PRODUCTION ZONE SPAIN

COMPOSITION Chardonnay white wine, concentrated must of grapes. It contains sulphites.

FINISHED PRODUCT Aged Wine Vinegar.

PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients. After this, the wine vinegar goes through an ageing phase for 1 year in French oak casks.

ORGANOLEPTIC CHARACTERISTICS

The bright gold colour is the first thing to catch the consumer's eye. The natural method of converting the Chardonnay wine to vinegar and 12 months ageing in French oak barrels results in this unique smooth acidity and well-rounded fruity flavour with noticeable hints of fine oak.

INGREDIENTS

Chardonnay vinegar – 77%

Concentrated grape must – 23%

Potassium metabisulphite <170 mg/l

PACKAGES

Bottle Glass – 250 ML & 500 ML

Plastic Jug – 2 Liters

NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date

STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg Total Fat – 0 gr Saturated & Trans Fat – 0 gr Protein – 0 gr

Sodium – 0 gr Total Carbohydrate – 21,6 gr Sugars – 21,6 gr

Not a significant source of dietary fibres, sugars, Vitamin A, Vitamin C, Calcium and Iron

THEORITICAL ENERGY VALUE: 364 KJ – 87 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts ,soybean, fish, crustacean shellfish, gluten, corn or seeds.

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MICROBIOLOGICAL PARAMETERS

| Parameter | Value Of Acceptance |
|--------------|---------------------|
| FERMENTS | < 100 cfu/ ml |
| MOULDS | < 100 cfu /ml |
| CBT | < 1000 cfu/ml |
| OCRATOSSIN A | < 2 mg/kg |

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

| Parameters | Unit | Limit | Result |
|------------------|-------------------------|------------------------------|--------|
| Total acidity | g/l | >60gr/l | 61.00 |
| PH | | | 2.81 |
| Density | v/v | | 1.012 |
| Residual Alcohol | %(v/v) | <0.5%(v/v) | 0.28 |
| Dry Extract | g/L ^o Acetic | <1.30g/L ^o Acetic | 2.95 |
| Ash | g/L | 1-5 g/L | 2.30 |
| Sulphates | g/L | <2 g/L | 0.82 |
| Chlorides | g/L | <1g/L | 0.15 |
| SO | Mg/L | <170 mg/L | 95.00 |
| Heavy Metals | Unit | Limit | Result |
| Lead | Mg/L | <0.5mg/L | 0.02 |
| Arsenic | Mg/L | <0.5mg/L | <0.01 |
| Mercury | Mg/L | <0.05mg/L | <0.01 |
| Copper & Zinc | Mg/L | <10mg/L | 0.69 |

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

| Parameters | Unit | Result |
|----------------------------|------|--------|
| Glucose ¹ | g/L | 84.00 |
| Fructose ¹ | g/L | 88.00 |
| Sucrose ¹ | g/L | <1 |
| Lactose ¹ | g/L | <1 |
| Maltose ¹ | g/L | <1 |
| Sum of sugars ¹ | g/L | 172 |
| Total sugars ² | g/L | 170 |

¹Sum of sugars determined by HPLC analysis

²Total sugar by calculation of ingredients