



## TECHNICAL SPECIFICATIONS

VINEGAR MOSCATEL

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 Moscatel      **COMPANY** Venchipa S.L.  
**ORIGIN AND PRODUCTION ZONE** SPAIN  
**COMPOSITION** Moscatel white wine, concentrated must of grapes. It contains sulphites.  
**FINISHED PRODUCT** Moscatel Wine Vinegar  
**PRODUCTION** Transformation of alcohol into acetic acid done in stainless steel recipients.

### ORGANOLEPTIC CHARACTERISTICS

The Moscatel grape has been grown for thousands of years in the Mediterranean region. As sweet as honey with flavours of peach, apricot and jasmine. Every harvest our challenge is to produce a smooth and bittersweet vinegar from this elegant variety which retains all its aromas and flavours.

### INGREDIENTS

Moscatel vinegar – 64%  
Concentrated grape must – 36%  
Potassium metabisulphite <170 mg/l

### PACKAGES

Bottle Glass – 250 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 – 25,1 gr      Sugars – 25,1 gr  
Not a significant source of dietary fibres, sugars, Vitamin A, Vitamin C, Calcium and Iron  
**THEORETICAL ENERGY VALUE:** 422 KJ – 101 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.

# TECHNICAL SPECIFICATIONS

VINEGAR MOSCATEL

REVISED 04/09/2018

GENERAL MANAGER: Juan de Dios García Casas

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

## 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			2.87
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L <sup>o</sup> Acetic	<1.30g/LAcetic	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
<b>Heavy Metals</b>	<b>Unit</b>	<b>Limit</b>	<b>Result</b>
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 <sup>1</sup>	g/L	124.00
Fructose <sup>1</sup>	g/L	121.00
Sucrose <sup>1</sup>	g/L	<1
Lactose <sup>1</sup>	g/L	<1
Maltose <sup>1</sup>	g/L	<1
Sum of sugars <sup>1</sup>	g/L	245
Total sugars <sup>2</sup>	g/L	253

<sup>1</sup>Sum of sugars determined by HPLC analysis

<sup>2</sup>Total sugar by calculation of ingredients