
	DOCUMENT	VENCHIPA, S.L.
	OMED JEREZ FACT 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.

1.- PRODUCT IDENTIFICATION	
PRODUCT NAME	OMED SHERRY VINEGAR
IDENTIFICATION	Product Code and Lot No.
CLASSIFICATION	Foods that do not support the development of <i>Listeria monocytogenes</i> .
2.- INGREDIENTS	
Sherry vinegar, preservative: potassium metabisulphite, colouring: caramel.	
3.- VARIETIES	
Like Sherry Wines, Sherry Vinegar is aged following the traditional system of criaderas and solera, a genuine and prolonged ageing that sometimes exceeds 10 or 20 years and that explains the richness and high concentration that characterise Sherry Vinegar. Dominated by an intense amber colour, it has mahogany tones. With an acetic perfume, it includes hints of dried fruits and notes derived from its ageing in wood. Ideal for dressing an infinite number of dishes or for making reductions, sauces and marinades.	
4.- PROCESS	
Its ageing period should be between six months and two years in wood.	
5.- LEGAL REQUIREMENTS	
Royal Decree 661/2012, of 13 April, establishing the quality standard for the production and marketing of vinegars. Regulation (EU) 2021/382 of the Commission of the European Parliament and of the Council on the hygiene of foodstuffs as regards the management of food allergens, food redistribution and food safety culture. Regulation 1169/2011 on the provision of food information to consumers. Specifications for the Protected Designation of Origin "Vinagre De Jerez".	
5.- QUALITY CRITERIA	
Total acidity (°):	> 70 g/L
Residual Alcohol:	< 3 % (v/v)
Dry extract:	> 1.30 g/L ^a acetic acid
Methanol:	2-7 g/L
Acetoin:	> 30 mg/L
Total sugar:	< 3,5 g/L
Sulphur dioxide and sulphites:	< 170 mg/L
6.- MICROBIOLOGICAL CHARACTERISTICS	
<i>Listeria</i> (cfu/g)	<100
7.- NUTRITIONAL VALUE per 100ml	
Energy value	24/6 kJ/kcal
Fats	0 g
- Of which saturated	0 g
Carbohydrates	0,9 g
- Of which sugars	0,9 g
Proteins	0 g
Salt	0 g
8. ADDITIONAL INFORMATION	
Contains allergens: sulphites	
Non-GMO and non-GMO	
No ionising treatments	
9. - ORGANOLEPTIC CHARACTERISTICS	
Appearance: Dense.	
Colour: Mahogany.	
Taste: Pleasant with a great persistence in the mouth.	
Aroma: Intense with a predominance of wine and wood notes.	


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10.- STORAGE CONDITIONS	
Storage temperatures	Keep in a cool, dry place
Best-before date	5 years
11.- TARGET POPULATION	
For the entire population. Sensitive groups should be noted: Not suitable for those allergic to sulphites. There is residual alcohol content which does not affect consumers, the exception would be for cultural reasons.	
12.- LOGISTICS	
Glass and PET 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
PET	2	68	6	12	13,5	12	368	244	300	65	390	50	300

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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, 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 ₂ .		Yes	Yes	Yes	No
Lupins and lupin products.		No	No	No	No
Molluscs and mollusc products.		No	No	No	No