



TECHNICAL SPECIFICATIONS

CIDER VINEGAR

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 Cider **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Apple cider. It contains sulphites.
FINISHED PRODUCT Cider Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS

Vinegar made from juice squeezed from apples picked at just the right ripeness. This vinegar's acidity is smoother than wine vinegars and it has very balanced sweet notes.

INGREDIENTS

Apple vinegar – 82%
Concentrated grape juice – 18%
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 – 17 gr Sugars – 17 gr
Not a significant source of dietary fibres, sugars, Vitamin A, Vitamin C, Calcium and Iron
THEORITICAL ENERGY VALUE: 287 KJ – 69 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	>50gr/l	50.00
PH			3.18
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ¹ 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
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	41.00
Fructose ¹	g/L	73.00
Sucrose ¹	g/L	59.00
Lactose ¹	g/L	<1
Maltose ¹	g/L	<1
Sum of sugars ¹	g/L	173
Total sugars ²	g/L	170

¹Sum of sugars determined by HPLC analysis

²Total sugar by calculation of ingredients