


PRODUCT TECHNICAL SPECIFICATION

| Product details | | | | | | Product Picture |
|---------------------|---|-----------|-----|-------------|---|---|
| Product code | OL02401 | | | | |  |
| Product name | Forum cabernet sauvignon vinegar, 50cl | | | | | |
| Legal name | Spanish wine vinegar | | | | | |
| Product weight (g) | 500ml | Gross (g) | 975 | Drained (g) | - | |
| Product description | Produced in Tarragona, Catalonia from cabernet sauvignon grapes. A balsamic vinegar, made by combining reduced grape juice with the vinegar, and aged in oak barrels for 8 years, it is unfiltered, allowing the varietal flavours to shine; ripe black fruit is balanced by the acidity in bittersweet harmony. | | | | | |

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable (BRCGS/Organic/IFS/IOP Certification).

| | | | |
|---------------------------|--|--------------|--------------|
| Supplier name | George Barbier-London | | |
| Address | 267 Lee High Road; London SE12 8RU; United Kingdom | | |
| Health mark | N/A | | |
| Telephone | Via Brindisa | Fax | Via Brindisa |
| Supplier contact name | Via Brindisa | E-mail | Via Brindisa |
| Emergency contact name | Via Brindisa | Tel. | Via Brindisa |
| Third party certification | No | Organisation | - |

Final packaging site details (if different to above)

| | | | |
|---------------------------|---|--------------|--|
| Company name | Cellers Augustus Forum | | |
| Address | Carretera Sant Vicenç, s/n, 43700 El Vendrell, Tarragona, Spain | | |
| Health mark | ES-24.00721/T | | |
| Telephone | Via Brindisa | Fax | |
| Third party Certification | - | Organisation | |

| Ingredients and general characteristics | | | | Shelf life | |
|---|----|------------------------|-------------------|--|--|
| Ingredient | % | Supplier | Country of origin | Shelf life from production | Although vinegar does not expire, 3 years |
| Cabernet savignon wine vinegar | 70 | Cellers Avgvstvs Forvm | Spain | Shelf life into Brindisa | 2.5 years |
| Grape juice | 30 | - | Spain | Shelf life into customer | 2 years |
| | | | | Shelf life once opened | Advisable to consume within 3 months for optimum quality |
| | | | | Batch code system description and meaning | Bottling date |
| | | | | Other declarations | |
| | | | | Organic (Yes/No) | No |
| | | | | DOP/IGP designated | No |
| | | | | Other quality certificates | No |
| | | | | Serving suggestions - Pairings | |
| | | | | Delicate, sweet and beautifully balanced, it is wonderful with fish. | |

Storage requirements

| | |
|------------------------------------|---|
| Storage temperature | Keep in cool and dry place, away from direct sunlight |
| Storage temperature once opened | Keep in cool and dry place, away from direct sunlight |
| RH% | - |
| Serving temperature | - |
| Suitable for freezing | No |
| Shelf life determination technique | Industry standards |

PRODUCT TECHNICAL SPECIFICATION

Analytical standards

| Parameter | Target | Reject | Test Method | Frequency |
|---|--------|---------|------------------------------|-------------|
| pH | 3.2 | | Electrometric | Every batch |
| Total moisture | - | | | |
| Aw | - | | | |
| Total fat | 0.00% | | | |
| Pesticide residues | MRL | >MRL | Gas or liquid chromatography | Annually |
| Total meat content | - | | | |
| Nitrite (cured meat products) | - | | | |
| Histamine (fish) | - | | | |
| Aflatoxins (cereal, nuts and dry fruits) | - | | | |
| Ochratoxin (cereal, nuts and dry fruits) | - | | | |
| F₀ Value (Preserves-canning) | - | | | |
| Other results – acidity | 6.5 | g/100mL | Acid-base titration | Annually |

Meat physical standards and parameters

| | | | |
|---|--|--|--|
| Primal cut used | | Cartilage | |
| Visible lean | | Connective tissue | |
| Processing details: size and type (e.g. minced, diced...) | | Curing period | |
| | | Type of casing | |
| Fat % | | Extensive or intensive farming | |
| Gristle % | | Own herd | |
| Skin | | Name of slaughter house | |
| Bone | | Third party Certification of slaughter house | |

Allergy information, claims and warnings

| Free from | As an ingredient (Yes/No) | At production site (Yes/No) | Source (if present) | Suitable for | Yes/No |
|---|---------------------------|-----------------------------|---------------------|-----------------------|---------------|
| Peanuts and products thereof | No | No | | Vegetarians | Yes |
| Nuts and products thereof | No | No | | Vegans | Yes |
| Fish and products thereof | No | No | | Diabetics | No |
| Crustaceans and products thereof | No | No | | Coeliacs | Yes |
| Molluscs and products thereof | No | No | | Lactose intolerants | Yes |
| Sesame seeds and products thereof | No | No | | Halal diet | Not certified |
| Eggs and products thereof | No | No | | Kosher diet | Not certified |
| Soybeans and products thereof | No | No | | Additives used | |
| Celery and products thereof | No | No | | Substance | Function |
| Mustard and products thereof | No | No | | | |
| Maize and products thereof | No | No | | | |
| Fruit and products thereof | No | No | | | |
| Yeast and products thereof | No | No | | | |
| Sulphur dioxide and sulphites at concentrations of more than 10mg/kg | Yes | Yes | Sulphites | | |
| Lupine | No | No | | | |
| GMO | No | No | | | |
| Gluten | No | No | | | |
| Wheat | No | No | | | |
| Milk and products thereof | No | No | | | |
| GMO | No | | | | |

| Free from: | Yes / No | Other claims on labels | Yes / No | Supported by documentation (Yes/No) |
|----------------------------|----------|-----------------------------------|----------|-------------------------------------|
| GMO | No | Free range | N/A | |
| Yeast and derivatives | No | Packed in a protective atmosphere | No | |
| Fruit and products thereof | No | Microwaveable | No | |
| MSG | No | Fishing area | N/A | |
| Caffeine | No | Suitable for home freezing | No | |
| Aspartame | No | Made with free range eggs | N/A | |
| Alcohol | No | Sugar free | No | |
| Hydrogenated fat | No | Fat free | No | |

PRODUCT TECHNICAL SPECIFICATION

Microbiological standards

| Microorganism | UoM | Target | Reject | Test Method | Frequency |
|-------------------------------|-----|--------|--------|-------------|-----------|
| TVC | N/A | | | | |
| <i>Staphylococcus aureus</i> | N/A | | | | |
| <i>Salmonella ssp.</i> | N/A | | | | |
| <i>Listeria monocytogenes</i> | N/A | | | | |
| <i>Escherichia coli</i> | N/A | | | | |
| <i>Bacillus cereus</i> | N/A | | | | |
| Yeasts and moulds | N/A | | | | |

Laboratory details

| | |
|---------------------|-----------------|
| Name of laboratory: | VIADER ANALISIS |
| Accreditation: | ISO 9001/2004 |

Packaging and logistics information

| Primary/ Secondary/ Tertiary | Type of material | Description | Is the packaging recyclable | Colour of packaging | Component weight | Packaging dimensions (mm) | | | |
|------------------------------------|---------------------|-------------|-----------------------------------|------------------------|---------------------|---------------------------|-------|--------|----------|
| | | | | | | Length | Width | Height | Diameter |
| Primary | Glass | Bottle | Yes | Transparent | 475g | 57 | 57 | 262 | - |
| Primary | Tinplate | Cap | Yes | Golden | 2g | | | | |
| Secondary | Paper | Labels | Yes | White | 1g | 80 | 50 | 1 | - |
| Secondary | Cardboard | Box | Yes | White /red | 170g | 127 | 183 | 276 | - |
| Number of units per case | | | 6 | | | | | | |
| Cases per layer | | | 38 | | | | | | |
| Layers per pallet | | | 4 | | | | | | |
| Total cases per pallet | | | 152 | | | | | | |
| Pallet dimensions (LxWxH) | | | 120 x 80 x 130 cm | | Material | Wood | | | |
| Total height of pallet | | | 1.3m | | | | | | |
| Total weight of pallet | | | 922.7kg | | | | | | |

Barcode details

| | | | |
|--------------------|----------------|---------------------|-------|
| Product barcode | 8426365000165 | Barcode type/format | EAN13 |
| Outer case barcode | 68426365000167 | Barcode type/format | DUN14 |

Product label

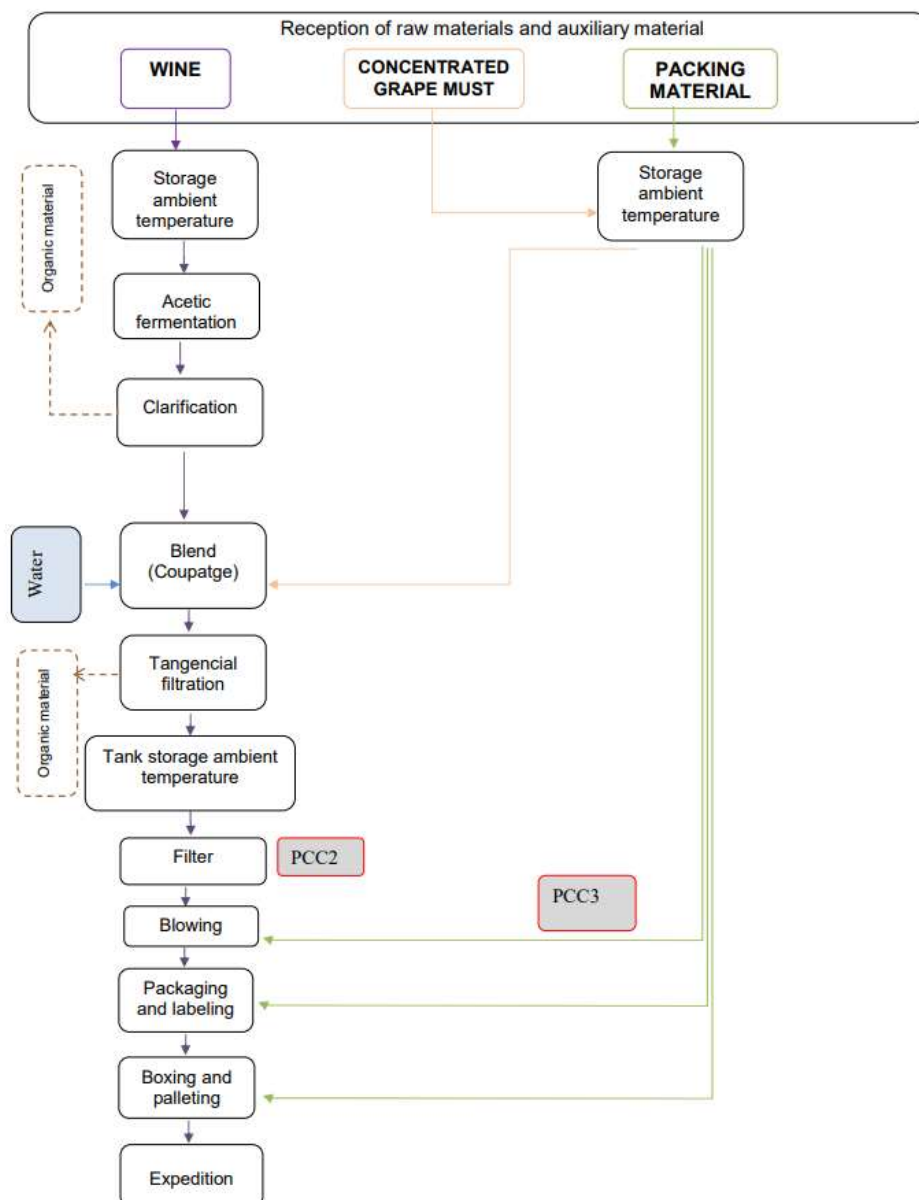


Case label



| Nutritional information per 100g/100mL | | | | Organoleptic properties | |
|--|------|----------|---------------------|-------------------------|---|
| | UoM | Quantity | Calculated/Analysis | Taste/Flavour | Sharp, fruity Ripe black fruit is balanced by the acidity in bittersweet harmony |
| Energy | kJ | 451 | Calculated | | |
| | kcal | 107 | Calculated | | |
| Fat | g | 0 | | Colour | Deep red purple |
| of which saturates | g | 0 | | | |
| monounsaturated | g | 0 | | | |
| polyunsaturated | g | 0 | | Odour/Smell | Fruity with acidity notes |
| Carbohydrate | g | 23 | Hexokinaze Enzyme | | |
| of which sugars | g | 23 | Hexokinaze Enzyme | | |
| Protein | g | 0 | | Texture | Liquid |
| Fibre | g | 0 | | | |
| Salt | g | 0 | | | |

| | |
|--|----|
| Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilization ...) | pH |
|--|----|





PRODUCT TECHNICAL SPECIFICATION

Supplier Authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa Ltd before any changes take place. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued with Brindisa Ltd.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

Specification completed by:

| | |
|----------|------------------------|
| Name | ENRIC ROCA |
| Position | Technical Manager |
| Company | Cellers Augustus Forum |
| Date | 12.07.2018 |

Specification approved / revised by:

| | |
|----------|-------------------|
| Name | Arantxa Monsalve |
| Position | Technical Manager |
| Company | Brindisa Ltd |
| Date | 06.03.2023 |