


## PRODUCT TECHNICAL SPECIFICATION

Product details						Product Picture	
Product code	OL02403						
Product name	Forum chardonnay vinegar, 50cl						
Legal name	Spanish wine vinegar						
Product weight (g)	500ml	Gross (g)	975	Drained (g)	-		
Product description	Chardonnay wine vinegar. Forvm Chardonnay is unique in its kind. Soft, transparent and with a sweet touch, is ideal especially for fish and seafood-based dishes. This Forvm, with "soleras" of 3 years, is made only with high quality wines from the Chardonnay variety and artisan acidification.						

### 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, S.A.		
Address	Carretera Sant Vicenç, s/n, 43700 El Vendrell, Tarragona, Spain		
Health mark	ES-24.00721/T		
Telephone	Via Brindisa	Fax	
Third party Certification	No	Organisation	

Ingredients and general characteristics				Shelf life	
Ingredient	%	Supplier	Country of origin	Shelf life from production	Although vinegar does not expire, 3 years
Wine vinegar	70	Cellers Avgstvs 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



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### Analytical standards

Parameter	Target	Reject	Test Method	Frequency
<b>pH</b>	3.2		Electrometric	Every batch
<b>Total moisture</b>	-			
<b>Aw</b>	-			
<b>Total fat</b>	0.00%			
<b>Pesticide residues</b>	MRL	>MRL	Gas or liquid chromatography	Once a year
<b>Total meat content</b>	-			
<b>Nitrite (cured meat products)</b>	-			
<b>Histamine (fish)</b>	-			
<b>Aflatoxins (cereal, nuts and dry fruits)</b>	-			
<b>Ochratoxin (cereal, nuts and dry fruits)</b>	-			
<b>F<sub>0</sub> Value (Preserves-canning)</b>	-			
<b>Other results– Please state</b>	-			

### 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 <b>farming</b>	
Gristle %		Own herd	
Skin		Name of <b>slaughter house</b>	
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
<b>Peanuts</b> and products thereof	No	No		Vegetarians	Yes
<b>Nuts</b> and products thereof	No	No		Vegans	Yes
<b>Fish</b> and products thereof	No	No		Diabetics	No
<b>Crustaceans</b> and products thereof	No	No		Coeliacs	Yes
<b>Molluscs</b> and products thereof	No	No		Lactose intolerants	Yes
<b>Sesame</b> seeds and products thereof	No	No		Halal diet	Not certified
<b>Eggs</b> and products thereof	No	No		Kosher diet	Not certified
<b>Soybeans</b> and products thereof	No	No		<b>Additives used</b>	
<b>Celery</b> and products thereof	No	No			
<b>Mustard</b> and products thereof	No	No		Substance	Function
Cereals containing <b>gluten</b> and products thereof	No	No			
Sulphur dioxide and <b>sulphites</b> at concentrations of more than 10mg/kg	Yes	Yes			
<b>Lupin</b>	No	No			
<b>Milk</b> and products thereof	No	No			

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

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## 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	Gold	2g				
Secondary	Paper	Labels	Yes	White	1g	80	50	1	-
Secondary	Cardboard	Box	Yes	White with different colours	170g	127	183	276	-
Type of packaging Vacuum, modified atmosphere (MAP)			-			Residual oxygen:			-
						Gas %:			
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									
Total weight of pallet			922.7kg						

## Barcode details

Product barcode	8426365000196	Barcode type/format	EAN13
Outer case barcode	68426365000198	Barcode type/format	DUN14

## Product label



## Case label





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Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Quantity	Calculated/Analysis	Taste/Flavour	Pineapple, tropical fruits Delicate and sweet
Energy	kJ	385	Calculated		
	kcal	92			
Fat	g	0		Colour	Light yellow
of which saturates	g	0			
<i>monounsaturated</i>	g	0			
<i>polyunsaturated</i>	g	0		Odour/Smell	Of flowers and citrus
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**

### 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

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