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SPECIFICATION SHEET
(FICHE TECHNIQUE)

PRODUCT LABEL

Product Title:	**RED COOKING WINE (Alc. 11%)**
Pack & Size:	2 x 5L (PEHD Plastic jerrican)
Cases per pallet:	80x120 = 80 / 100x120 = 100
Net Weight:	5L
Country of Origin:	France
Ingredients:	Red wine (**SULPHITES**), salt, natural pepper flavour* ** According to the (EC) regulation 1334/2008, these flavours falls into these following categories: flavour, natural flavour, pepper flavour, natural pepper flavour with others natural flavours. So, each category can be used to the labelling.*
Instructions for Use:	Consume preferably within 60 days after opening.
Storage Instructions:	Before opening : storage at ambiant temperature (between 8°C and 22°C), avoid repeated and important thermal shocks After opening : Packaging as airtight as possible
Date Marking:	DD/MM/YYYY
Allergens:	**For allergens, see ingredients in bold.**
May Contain Allergens:	**Sulphites**
Destination or use:	Food or alimentary use

NUTRITION INFORMATION

AS SOLD INFORMATION			Portion size (in g)	5
Constituents		Per 100 ml	Per Portion	
Energy kJ	kJ	270	14	
Energy kcal	Kcal	64	3	
Fat	g	0.0	0.0	
of which saturates	g	0.0	0.0	
Carbohydrates	g	0.2	0.0	
of which sugars	g	0.2	0.0	
Fibre	g	0.0	0.0	
Protein	g	0.2	0.0	
Salt	g	1.50	0.1	

Sodium (not declared on label)	g	0.600

TECHNICAL DETAILS

Shelf Life:	36 months			
Minimum shelf Life on Delivery:	At least 24 months			
Shelf Life Once Opened:	60 days			
Temperature on Delivery:	MINIMUM	Ambient	MAXIMUM	Ambient
Coding: Inner	Batch : XXXXZ (i.e : 2419A) printed on label			
Coding: Outer	Batch : XXXXZ (i.e : 2419A) printed on label			
Coding: Explanation	XXXX = 4 digits (firts two XX = year of production, last two XX = production week number) – Z = Letter (day of production : A=Monday, B=Tuesday, etc)			

ORGANOLEPTICAL

Appearance:	Liquid. May have some turbidity
Colour:	Crimson red
Flavour:	Characteristic wine flavor, salt, pepper
Odour:	Typical of red wine, slightly fruity. Salt, pepper
Texture:	Liquid

SUITABLE FOR

Vegetarians	✓	Halal (Certified)	X	
Vegans	✓	Low Salt Diet	X	
Coeliacs (Gluten Free)	✓	Nut Allergy Sufferer	✓	
Kosher (Certified)	X	Lactose Intolerant Diet	✓	

PHYSICAL STANDARDS			
Parameter	Tolerance	Frequency	Method
CHEMICAL			
Parameter	Tolerance	Frequency	Method
Alcohol (%V/V) 11.2 ± 0.2	11 – 11.4	Each batch	Distillation / IRTF
Ph ± 3.6	± 3.6	Each batch	Potentiometry / IRTF
Volatile acidity (g/l acetic acid) 0.56	0.56	Each batch	Garcia-Tena / IRTF
Total acidity (g/l tartaric acid) 5.5	5.5	Each batch	Acid-base tritationr / IRTF
Free SO2 (mg/l) ± 30	± 30	Each batch	Rankinne method / IRTF
Total SO2 (mg/l) ± 92	± 92	Each batch	Rankinne method / IRTF
Residual sugar (g/l) ± 2.3	± 2.3	Each batch	Felhing method (Re-Dox)/ IRTF
GMO			
Non-GMO	Free of Genetically Modified Organisms		
IONIZATION / IRRADIATION			
Non-Ionized / Non-Irradiated	Absence of radiological treatments		
MICROBIOLOGICAL			
Organism	Tolerance	Frequency	Method
Not Concerned			
PESTICIDE RESIDUES	Complies with European regulations on contaminants and pesticides		

PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	PEHD Plastic jerrican + Sealed PET plastic cap	PEHD Plastic	185 x 129 x 285.6 160 g ± 8	0	YES
Secondary Packaging (Outer)	Carton	Carton paper	270 x 190 x 290 mm Weight : ± 231 g	0	YES
Tertiary Packaging (shrinkwrap etc.)	Shrink wrap	LLDPE	-	-	YES

PRODUCT CONTAINS INFORMATION					
Wheat & Wheat Derivatives		Beef Products		Poultry	
Gluten >20ppm		Poultry Products		Rennet	
Soya/ Soya Products		Caffeine		Sesame	
Rye		Casiene		Other Seeds	
Barley		Celery		Whey	
Oats		Cocoa		Yeast and derivatives	
Garlic		Crustaceans / Shellfish		Sulphites	X
Meat & Meat Products		Molluscs		Benzoates	
Pork Products		Lupin		Irradiated Material	
Lamb Products		Peanuts		Hydrolysed Vegetable Protein (HVP)	
Egg/Egg Products		Nuts		Added Natural Colour	
Cows Milk & Milk Products		Unrefined Nut Oils		Artificial Preservatives	
Cheese		MRM		BHA / BHT	
Lactose		Additives	X	Lecithin	
Added Sugar		Azo Dyes		MSG	
Added Salt	X	Artificial Colour		Hydrogenated / Trans Fats	
Animal Fat		Maize		Alcohol	X
Fish Products		Mustard		Artificial Sweeteners	

Clause of Responsibility	These informations have been compiled to the best of our knowledge at the date indicated on the document. It is the user's responsibility to assure himself of the conditions and possibilities of use of the product regarding the legislation and regulations in vigour.

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