

	Technical Profile Forvm Merlot Organic Vinegar	APPCC 10/10/2022
	Rev. 10	Elaborat: Rble. Qualitat Revisat: Rble. Qualitat Aprovat: Dir. Tècnic

FORVM MERLOT ORGANIC VINEGAR - TECHNICAL PROFILE

1. PRODUCT AND TARIFF HEADING

BALSAMIC RED WINE VINEGAR (22090011) PRODUCT OF SPAIN

2. EAN CODE

8426365000233 (bot. 250 ml), 8426365000240 (bot. 500 ml)

3. LEGISLATION

- This product has been produced in compliance with the R.D. 661/2012 (Vinegars Elaboration)
- This product has been produced in compliance with the Regulations. (CE) 1881/2006 on contaminants, Regulation (EU) 1333/2008 on Additives in Food products, Regulation (CE) 178/2002 on the general principles of food law, Regulation 852/2004 on food hygiene and Regulation 2018/73 on the maximum residue limits for mercury compounds.
- Certified Organic by CCPAE. ES-ECO-019-CT
- This product has been labeled according to Regulation UE 1169/2011.

4. ELABORATION

From wines of Merlot Organic, which we acetificate through a own technic, we obtain a powerful vinegar, that it still retains the initial wine's characteristics. Once we obtain the vinegar we add a little percentage of Organic must, and we let it rest some days before bottling. The fact that we are using young Merlot Organic wines is that they don't suffer any ageing, so we keep the fresh flavours and the purple colour, which means youth in this vinegar.

5. INGREDIENTS

Organic Wine vinegar (mainly 65%) and Organic grape must (35% aprox.).

6. INGREDIENT ORIGIN

Organic Grape must : SPAIN

Wine: SPAIN

7. ANALITIC DATA

Acetic acidity..... 6.5% \pm 0,5%
Residual alcoholic degree..... 1º \pm 1º
Total sugars..... 260 gr/l \pm 30
Total SO₂ < 30 mg/l
pH..... 3,10 \pm 0,10

These parameters, due to the vinegar is a natural product, are approximated and may vary between vinegar batch lots. These variations will not affect the organoleptic perception of the product.

8. NUTRITIONAL FACTS

NUTRITIONAL INFO		
Servings per bottle of 25 cl.: 17 aprox.	Servings of: 15 ml.	
Servings per bottle of 50 cl: 33 aprox.		
Servings per bottle of 100 cl: 66 aprox.		
	Quantity per serving	Quantity per 100 ml.
Energy	74 KJ / 17 Kcal	495 KJ / 116 Kcal
Protein	0 gr.	0 gr.
Total Fats	0 gr.	0 gr.
Saturated fats	0 gr.	0 gr.
Carbohydrates	4,5 gr.	30 gr.
Sugars	4,5 gr.	30 gr.
Salt	0 gr.	0 gr.
Approximated values, that may vary in 10%		

9. ALLERGEN INFORMATION AND OTHERS

Contains Sulphites

VEGAN

10. HEAVY METALS AND MYCOTOXINS

This product has been produced in compliance with the Regulations. (CE) 1881/2006 on contaminants in food products. Heavy metal and mycotoxin limits are within legal limits.

11. OMG INFO

Our vinegars do not contain, nor have they been used for their elaboration, Genetically Modified ingredients. We control the technical sheets of these ingredients or raw materials to ensure that they are not made with raw materials or genetically modified ingredients.

12. STORAGE AND CONSERVATION

Store in a dry and cool place. Once the bottle is opened we recommend consuming in 3 months' time. Although the product doesn't expire, it may oxidize and get murky. Softly filtrated; It may produce natural sediments.

13. BEST BEFORE:

We recommend on the label a minimum durability of 3 years from the creation of the BATCH.

14. CASES AND SIZES

Format	Empty bottle weight	Bottled, labeled and finished product weight	Case Size 6 bot. (cm.)
250 ml.	250 gr.	536 gr.	11,5 x 17,0 x 22 (high)
500 ml.	520 gr.	1085 gr.	15 x 21,5 x 27,5 (high)

- Stopped with synthetic drop-stop stopper.
- 6 bottles/box

15. PALLET CONFIGURATION

Format	Europallet Cases/flat	Europallet flats/pallet	Europallet cases/pallet	Full case weight	Finished pallet weight
250 ml.	49	5 6	245 294	3,4 kg.	855 kg. 1.025 kg.
500 ml.	29	5 4	145 116	6,7 kg.	995 kg. 800 kg.

Format	1m x 1,2m pallet cases/flat	1m x 1,2m pallet cases/pallet	1m x 1,2m pallet cases/pallet	Full case weight	Finished pallet weight
250 ml.	59	5 6	295 354	3,4 kg.	1.030 kg. 1.230 kg.
500 ml.	37	4 5	148 185	6,7 kg.	1.015 kg. 1.265 kg.

16. CERTIFICATIONS

Cellers Avgvstvs Forvm, S.A. achieved the commitment to implement and maintain a management model of Quality (based on the IFS standard), although since 2022 without certification.

We also have technical sheets of the products and materials used, as well as various Certifications of the products and various suppliers.

Ecological Certificate by the CCPAE.

17. SANITARY REGISTRY

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