

PRODUCT SPECIFICATION – MALT VINEGAR 5ltr

Description Malt vinegar produced by a biological double fermentation process from malted barley blended with spirit vinegar and acetic acid.

Appearance A brown liquid, common to consumer expectations.

Country of Origin Produced in the UK.

Ingredient Declaration

(Those ingredients, which are declarable in the finished product under current EC Legislation)

Barley Malt Vinegar

Spirit Vinegar

Acetic Acid

Allergen Information

(Under Dir 2003/89/EC & 2005/26/EC)

Contains

(Added intentionally as an ingredient or derivative)

Cereals containing Gluten*	Yes (malt vinegar from barley)
Crustaceans	No
Fish	No
Molluscs	No
Egg	No
Peanuts	No
Soya	No
Milk	No
Tree Nuts	No
Celery	No
Mustard	No
Sesame Seeds	No
Sulphites >10mg/kg	No
Lupin	No

For allergens, including cereals containing gluten, see ingredients in **bold**.

Dietary Information

Is the product suitable for:

Vegetarians	YES
Vegans	YES
Coeliacs	NO*
Kosher	Not certified
Halal	Not certified

*Gluten from barley is removed or destroyed during the double biological fermentation process used to make malt vinegar. Detectable levels of gluten in malt vinegar are <5mg/kg but even this very low level may still not be suitable for Coeliacs.

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Net Volume 5 litres

Sensory Malt vinegar has a characteristic sweet, acidic flavour and aroma.

Analytical Minimum acidity 5.0% (as acetic acid) at vinegar blend.

Nutritional Information

Typical values per 100ml of product:

Energy	156kJ / 36kcal
Fat	0.2g
-of which saturates	<0.1g
Carbohydrates	1.6g
-of which sugars	0.4g
Protein	0.6g
Fibre	<0.1g
Salt	<0.1g

Packaging 5ltr HDPE natural jerrican.
38mm Tamper evident screw cap
All materials for food containers comply with "The Materials and Articles in Contact with Food Regulations 1987 (as amended).

Shelf Life 24 months from date of manufacture (un-opened).

Storage The product can be stored at ambient temperature, clean and dry for the duration of the shelf life. Care should be taken to prevent the ingress of air over the product for prolonged periods to avoid spoilage growth in the form of Acetobacter Xylinium (or more commonly known as mothering).

Batch Coding Ink jet printed onto neck of container:
Julian code trace code and time
e.g. Y DDD hh:mm

Supplier Declaration

Drivers Foods LLP declare that this product (including its packaging, container and labels relating to it) as described in this specification conforms fully to the requirements of all current and appropriate UK and EU Food, Hygiene & Packaging, Weights & Measures, Trades Description legislation and any other legislation specific to the product. In addition the company will keep abreast of changes to legislation and will work with all parties to ensure the product remains legally compliant.

Drivers Foods LLP reserve the right to purchase equivalent raw materials from other approved suppliers.

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Further to this, we warrant that we have carried out sufficient checks on all food supplied as a diligent supplier would have reasonably carried out, to comply with the above legislation and regulations and from this, it is reasonable for our customers to be able to rely upon these checks.

This specification has been generated electronically and is valid without signature. Exported from Drivers Foods LLP database **30 October 2014**.

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