

SPECIFICATION SHEET

8200-092

Balsamic Glaze - 6 x 500ml



NAME AND ADDRESS HEAD OFFICE

Gourmet Classic, Unit 14 Endeavour Business Park, Crow Arch Lane, Ringwood, Hampshire, BH24 1SF

NAME AND ADDRESS OF MANUFACTURING SITE

Gourmet Classic, Unit 14 Endeavour Business Park, Crow Arch Lane, Ringwood, Hampshire, BH24 1SF

COMMERCIAL CONTACT

Susie Roberts, Customer Services Manager - Tel: +44 (0) 1202 863040

TECHNICAL CONTACT

Raquel Lopes, Technical Manager - Tel: +44 (0)1202 863040

PRODUCT TITLE

Balsamic Glaze

SUB DESCRIPTION

A flavoursome syrupy glaze made from Balsamic Vinegar

PRODUCT BAR CODE

5 0 3 6 5 8 2 0 0 0 9 0 4

OUTER BAR CODE

0 5 0 3 6 5 8 2 0 0 1 4 6 8

PACK & SIZE

6 x 500ml

COUNTRY OF ORIGIN

UK

COUNTRY OF FINAL MANUFACTURE/PACKING

UK

INGREDIENTS LIST:

Balsamic Vinegar (82%) (Wine Vinegar, Grape Must (from concentrate), Caramel, Citric Acid Antioxidant (Sulphur Dioxide (SULPHITES))), Glucose Powder, Cane Sugar, Caramel Colour E150C (SULPHITES), Thickener (Xanthan Gum)

INSTRUCTIONS FOR USE

n/a

STORAGE INSTRUCTIONS

Store in a cool, dry place

DATE MARKING

BBE

ALLERGENS LABEL DECLARATION

For allergens, see ingredients in CAPITALS

ALCOLHOL CONTENT

n/a

NUTRITIONAL INFORMATION: Typical Values**AS SOLD INFORMATION**

Constituents	Portion Size g/ml
	Per 100g or ml
Energy kj	515
Energy kcal	121
Fat	0.1
of which saturates	0.1
Carbohydrate	28.5
of which sugars	20.6
Fibre	< 0.5
Protein	1.6
Salt	0.11

RECIPE DETAILS

ITEM	PERCENTAGE	RANK
Balsamic Vinegar (Wine Vinegar, Grape Must (from concentrate), Caramel, Antioxidant (Sulphur Dioxide (SULPHITES)))	82.00%	1
Glucose Powder		2
Sugar		3
Caramel Colour E150C		4
Thickener: Xanthan Gum		5

SHELF LIFE (Total):

12 months

MINIMUM SHELF LIFE (On delivery):

6 months

TEMPERATURE

Range	12 °C - 30 °C
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ORGANOLEPTIC QUALITY

Appearance:	Dark Brown Dense Liquid
Colour:	Dark Brown
Flavour:	Free from all flavours, sour-sweet taste, good equilibrated and savoury with velvety nuances
Odour:	Complex acetic fragrance with certain sweetness
Texture:	Dense liquid

PHYSICAL AND CHEMICAL PROPERTIES

Parameter	
Brix	32 - 36

MICROBIOLOGY

Parameter	
Total Enterobacteriaceae count	< 1 cfu/mL
Aerobic plate count	< 1 cfu/mL
Yeasts and moulds count	< 1 cfu/mL

FILTRATION STANDARDS

Final Sieve	50 micron filter
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PACKAGING

Plastic bottle with tamperproof cap and placed in a cardboard box

CHECKS ON SEALS

Visual checks to check machine supplied has fitted cap correctly

	Type	Dimensions (mm)	Weight (g)
Primary Packaging (Inner)	Plastic Bottle	213 (H) x 60 (L) x 60 (W)	154

Secondary Packaging (Outer)	Cardboard Box	232(H) x 205 (L) x 137 (W)	134
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CODING

Inner:	DDMMYYYY
Outer:	DDMMYYYY

EXPLANATION OF DATE CODING SYSTEM

Indicate explanation of any coding described above

production date and time plus 2 years

PACKAGING STATEMENT

We declare that the above mentioned packaging materials supplied comply with the provisions of Regulation (EU) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs, and are suitable for contact with food. Also we confirm that our products comply with the requirements of EU regulation 1935/2004 for the traceability of food-contact materials.

GM Statement

	Yes/No
Does the product or any of its ingredients contain, or are derived from species which have been approved and released according to directive	No
Does the product or any of its ingredients contain any genetically modified protein or DNA ?	No
Are any of the ingredients of this product produced from possible genetically modified material?	No
Have genetically modified organisms been used in connection with the production of the material or any of its ingredients or components (including enzymes, micro-organisms, growing substrates, additives, processing aids, etc.).	No
Do you have an 'Identity Preserved' system based on full traceability of your raw materials + regular PCR-testing, proving the non-genetically modified origin of the species which have been approved and released according to directive 90/220/EEC?	No
Does this ingredient require labelling according to EC regulations 1829/2003 and 1830/2003?	No

DIETARY INFORMATION (Product Contains)

ITEM	Yes/No
Wheat & Wheat Derivatives	No
Gluten <20ppm	No
Gluten >20ppm	No
Soya/ Soya Products	No
Rye	No
Barley	No
Oats	No
Garlic	No
Meat & Meat Products (including gelatine)	No
Pork Products	No
Lamb Products	No
Egg/Egg Products	No
Cows Milk & Milk Products	No
Cheese	No
Lactose	No
Added Sugar	Yes
Added Salt	No
Animal Fat	No
Fish Products	No
Beef Products	No
Poultry Products	No
Caffeine	No
Casiene	No
Celery	No
Cocoa	No
Crustaceans / Shellfish	No
Molluscs	No
Lupin	No

ITEM	Yes/No
Peanuts	No
Nuts	No
Unrefined Nut Oils & Derivatives	No
MRM	No
Additives	Yes
Azo Dyes	No
Artificial Colour	No
Maize	No
Mustard	No
Poultry	No
Rennet	No
Sesame	No
Other Seeds	No
Whey	No
Yeast and derivatives	No
Sulphites	Yes
Benzoates	No
Irradiated Material	No
Hydrolysed Vegetable Protein (HVP)	No
Added Natural Colour	No
Artificial Preservatives	No
BHA / BHT	No
Lecithin	No
Hydrogenated / Artificial Trans Fats	No
Alcohol	No
Artificial Sweeteners	No
MSG (monosodium glutamate)	No

SUITABLE FOR

Vegetarians	Yes
Vegans	Yes
Coeliacs (Gluten Free)	Yes
Kosher (Certified: Please attach copy of certificate)	No
Halal (Certified: Please attach copy of certificate)	No
Low Salt Diet	Yes
Nut Allergy Sufferer	Yes
Lactose Intolerant Diet	Yes

COMPANY	Gourmet Classic Ltd
TECHNICAL CONTACT NAME	Raquel Lopes
POSITION	Technical Manager
CONTACT PHONE NUMBER	01202 863040
E-MAIL ADDRESS	gc@gourmetclassic.com
DATE	20/05/2016
	Specification Issue Number
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TECHNICAL APPROVAL

NAME	Raquel Lopes
POSITION	Technical Manager
DATE	20/05/2016