



EXTERNAL DOCUMENT

White Wine Vinegar 5L



Core Details

Brand	Riviana Food Services
Product	White Wine Vinegar 5L
Riviana Product Number	2427192
APN	9300602357405
TUN	19300602357402

Product Information

Organoleptic properties	White Wine vinegar is obtained from wine grapes by acetous fermentation and is a clear and bright yellow gold colour, with slight variations in colour occurring between batches. The vinegar is free flowing, however may have a small amount of visible sedimentation. Bouquet: characteristic - slightly acidic with ripe fruit notes. Taste: characteristic - slightly acidic and balanced. Free from off or objectionable odours.
Appearance	Grid 1cm X 1cm. 

Ingredients

Ingredient List on Label	White Wine Vinegar, Preservative (224) (Sulphites)
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Nutritional Information

Serving Size	Servings per package: 1000 Servings size: 5mL	
	Average Quantity Per Serving	Average Quantity Per 100mL
Energy	4 kJ	81 kJ
Protein	0.00 g	0.00 g
Fat - total	0.00 g	0.00 g
-- Saturated	0.00 g	0.00 g
Carbohydrate	0.01 g	0.2 g
-- sugars	0.00 g	0.00 g
Sodium	< 1 mg	4 mg

Allergens

Allergen Statement on Label	Contains: Sulphites
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GM & Irradiation

GMO	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
Irradiation	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

Dietary Compliance

Kosher	Not certified
Halal	Not certified
Organic	Not certified
Vegetarian	Suitable
Vegan	Suitable

Country of Origin

Statement on Label	Product of Italy
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Storage & Shelf Life

Storage Conditions (unopened)	Store in cool dark place between 5 to 25°C
Storage Conditions (opened)	Store in cool dark place
Shelf Life (unopened)	3 years
Shelf Life (opened)	6 months
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Lot number

Coding

Inner coding - example	L-4202
Inner coding - Explanation	L=Lot number 4=last digit of year of production = 2014 202= day of production, Julian code (21st July) Therefore, date of production is the 21st July 2014
Inner coding - Position	On print reserve
Inner coding - Type	Inkjet
Outer coding - example	L-4202
Outer coding - Explanation	L=Lot number 4=last digit of year of production = 2014 202= day of production, Julian code (21st July) Therefore, date of production is the 21st July 2014
Outer coding - Position	Side of carton
Outer coding - Type	Inkjet

Physical Properties

Net Weight Limits	5L (min)
Net Weight Method	Volumetric measurement
Specific Gravity Limits	1.01 – 1.02 g/L (at 20°C)
Specific Gravity Method	Volumetric & weight measurement

Microbiological Properties

Standard Plate Count Limits	10 cfu/mL
Standard Plate Count Method	AS 5013.1
Yeast and Moulds Limits	< 100 cfu/mL
Yeast and Moulds Method	AS 5013.29
Coliforms Limits	< 10 cfu/mL
Coliforms Method	AOAC 991.14

Chemical Properties

pH Limits	2.5 – 3.5
pH Method	AOAC 981.12
Total Acidity (%) Limits	6.0 – 6.4 (as acetic) or Not less than 60 g/L
Total Acidity (%) Method	AOAC 942.15
Soluble solids Limits	Not less than 1.3 g/L
Soluble solids Method	AOAC 932.15
Residual Alcohol Content Limits	< 1.5%
Residual Alcohol Content Method	AOAC 942.06
Sulphur Dioxide Limits	< 170 ppm
Sulphur Dioxide Method	AOAC 990.28

Preparation & Cooking Instructions

Preparation Required	Ready to use
Cooking Instructions	

Miscellaneous

Other information for label	N/A
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Packaging - Marketing

Carton Configuration	2 x 5L
Pallet Configuration	3 layers x 24 cartons = 72 cartons (for internal warehousing purposes)

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