Sandhurst Fine Foods
4-6 Kiama Street,
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T:+61 2 9522 4522 | **F:** +61 2 9522 4139
www.sandhurstfinefoods.com.au

DATE: 24/04/2026

PRODUCT SPECIFICATION: Balsamic Vinegar 5L

PRODUCT CODE: VIN2

COUNTRY OF ORIGIN: Made in Italy

INGREDIENTS: Wine Vinegar (**Sulphites**), Concentrated Grape Must (**Sulphites**), Cooked Grape Must (**Sulphites**), Colour (150d **Sulphites**)

PERCENTAGE OF AUSTRALIAN INGREDIENTS: 0%

WEIGHT DECLARATION: Net Weight: 5L, Drained Weight: N/A

PACKAGING: 2 x 5 L

SHELF LIFE: 1825 days

SHELF LIFE AFTER OPENING: Once opened, store in a cool, dry place and consume within 6 months of opening.

RECOMMENDED STORAGE CONDITIONS: Store in a cool dry place. Do not expose to heat, moisture, or direct sunlight.

MANDATORY WARNING & ADVISORY STATEMENT: Contains: Sulphites.

6% Acidity

NUTRITION INFORMATION: Servings per package 3 3 3, Serving size: 15 mL

	Average per serve	**Average qty per 100g**
Energy	48 kJ	317 kJ
Protein	LESS THAN 1 g	LESS THAN 1 g
Fat, total	0 g	0 g
Saturated	0 g	0 g
Carbohydrate	2.0 g	13.0 g
Sugars	2.0 g	13.0 g
Sodium	LESS THAN 5 mg	24 mg

***Information is based on average values.**

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1. PHYSICAL:

a. Taste: Typical taste of balsamic vinegar sweet and sour, with a balanced taste, and with no after taste.

b. Smell: Pleasant, sweet acetic smell, with no off odour.

c. Colour: Dark brown.

d. Texture: Smooth, mildly dense.

2. CHEMICAL

a. pH: < 4.0
b. Sulphites: < 100 mg/L
c. Total Acidity: 6 %

3. MICROBIOLOGICAL

a. E. coli: Not detected /mL
b. Yeasts & Moulds: < 60 cfu /mL
c. Salmonella: Not detected /25mL
d. Listeria: Not detected /25mL

4. ALLERGENS: **Contains: Sulphites.**

5. HALAL Certified: Yes

6. KOSHER Certified: No

7. GMO Free: Yes

8. Suitable for vegans: Yes