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: 25/02/2025

PRODUCT SPECIFICATION: White Cooking Wine 15L

PRODUCT CODE: CWWHITE15

COUNTRY OF ORIGIN: Made in Australia from 100% Australian ingredients.

INGREDIENTS: Grapes (99%), Preservative (220 **Sulphites**), Salt.

PERCENTAGE OF AUSTRALIAN INGREDIENTS: 100%

WEIGHT DECLARATION: Net Weight: 15000 g, Drained Weight: N/A

PACKAGING: 1x 15000g(Cask)

SHELF LIIFE: 545 days

SHELF LIFE AFTER OPENING: Once opened store in a cool environment, out of direct sunlight and consume within 3 months.

RECOMMENDED STORAGE CONDITIONS: Store in a cool and dry place, out of direct sunlight.

MANDATORY WARNING & ADVISORY STATEMENT: Contains Sulphites. May contain milk, egg.

NUTRITION INFORMATION: Servings per package 150, Serving size: 100mL

	Average per serve	**Average qty per 100mL**
Energy	345 kJ	345 kJ
Protein	LESS THAN 1 g	LESS THAN 1 g
Fat, total	0 g	0 g
Saturated	0 g	0 g
Carbohydrate	2.6g	2.6 g
Sugars	LESS THAN 1g	LESS THAN 1 g
Sodium	LESS THAN 5 mg	LESS THAN 5 mg

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

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1. PHYSICAL:

a. Taste: Dry white, crisp and citrusy notes

b. Smell: Pleasant smell of dry white with citrusy notes, and with no off odour.

c. Colour: Clear to golden colour.

d. Texture: Liquid.

2. CHEMICAL

a. pH: 3.4 – 3.6
b. Salt: 1.0%
c. Sulphites: <250 ppm

3. MICROBIOLOGICAL

a. E. coli: Not detected /g

b. Yeasts & Moulds: Not detected /g

c. Salmonella: Not detected /25g

d. Listeria: Not detected /25g

4. ALLERGENS: **Contains Sulphites. May contain milk, egg.**

5. HALAL: No

6. GMO Free? Yes

7. Suitable for vegans: No