

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 1 av 8

## Product specification

### Instruction:

Fill in the document directly in the file and email it to your contact at Örneborgs Delikatesser AB, Majonnäsfabriken Skåne-Finkost AB alternatively other companies within Sisjö Intressenter AB group.

\*Supplier = the company that Örneborgs Delikatesser AB, Majonnäsfabriken Skåne-Finkost AB or other companies within Sisjö Intressenter AB group buy from.

\*\*Producing site/manufacturer = the company that produces the product for the supplier.

### PRODUCT INFORMATION

Product name	white wine vinegar with natural tarragon flavour 6%
Article number (your* article number)	VVBE6FRUJONSON10PCA
Article number (the producing site/the manufacturer**)	2401479/NA
Supplier*	ECOVINAL SLU
Producing site/manufacturer**	Pol. Industrial Gobella parcela 1, s/n
Producing site** GFSI approved <i>If yes, attach valid certificate</i>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Land of production	Spain
Latest handling site before delivery (storage)	Ecovinal warehouse
Commodity code according to your local customs office	2209.00.19.00
EU production plant number <i>If animal origin</i>	Does not apply
GMO free	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Claims (EU-organic, MSC, ASC etc) <i>Attach valid certificate</i>	EU-organic <input type="checkbox"/> MSC/ASC certified <input type="checkbox"/> MSC/ASC number: _____ Other <input type="checkbox"/> _____
For ASC products; List the ASC certified farm(s) For MSC products; List the name(s) of the fishery(-ies)	Does not apply

Please describe which part of the delivered product's labeling is used for the traceability (best before date, batch number, etc.)

See packaging spec

SXXXYY

S: Kin of product; XXX: Correlative number product produced; YY: year

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 2 av 8

**Best Before Date:**  
mm/yyyy (2 years)

**Production date**  
Does not apply

## SENSORY CHARACTERISTICS

Taste	Balanced, no foreign taste.
Smell	Normal with its own and characteristic aroma, without causing alterations or contamination. Balanced, no foreign odor
Appearance	Clean, bright product. slightly yellowish.
Texture	Liquid product.

## INGREDIENTS (follow the instructions below)

1. Fill in the ingredients in descending order and its percentage
2. All allergens must be declared (**bold**, *italic*, UPPERCASE or underlined)
3. Country of origin must be specified, if several potential countries are used, all must be specified (continents are not accepted). Exception: for aromas producing site is sufficient
4. Palm oil and products of the soybean needs to be specified if it is certified or not (if yes; attach valid certificate). For vegetable/plant-based fats, it must be specified if they contain trans fats.
5. Each additive must have a function name together with an E-number. For aromas, specify if it's natural or synthetic and for starches, describe how it has been extracted and from which source
6. For a MSC or an ASC ingredient, this must be indicated after the ingredient name
7. For fish/shellfish/molluscs, the following must be stated: Latin name, catch method (catch method is specified according to Annex III Reg (EU) No 1379/2013), catch zone (FAO zone) and sub-areas
8. If the raw material is EU-organic, this must be indicated or be marked with an \*
9. For products containing chicken, it must be specified if it has any type of certification and, if so, a valid certificate must be attached
10. For products containing eggs, it must be specified if the hens are free range or not
11. For spices (e.g. white pepper, chili), the latin name must also be stated

List of ingredients (only one ingredient per line)	Percentage if >1 %	Country of origin/FAO zone
White wine vinegae 6%	99.92%	Spain
Natural tarragon flavour	0.06	France
preservative: potassium metabisulphite ( <b>E224</b> )	0.02%	Germany

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 3 av 8


**Content declaration suggestion (running text)**

List of ingredients:  
 White wine vinegar (sulphites), natural tarragon flavour and preservative:  
 potassium metabisulphite.

**Additional information regarding dried or concentrated raw materials**

*If not applicable, skip the below section*

Concentrated raw material (please specify the dilution amount)		
Dried product (please indicate weight before and after reconstitution)	<u>Weight before:</u>	<u>Weight after:</u>

**Additional information for aromas and extracts**

*If not applicable, skip the below section*

Dosage information Specify in g/100g	<u>Recommended dosage:</u> g ____ /100g	<u>Max dosage (if applicable):</u> g ____ /100g
---	--	--

**ALLERGEN INFORMATION**

*Answer Yes or No on all below allergens.*

*The following allergens must be specified in the list of ingredient (if in the product)*

ALLERGEN (According to EU)	In the product	Trace of	If there are traces, please describe the contamination and the preventive actions
Egg	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Milk (protein)	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Lactose, milk sugar	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Cereals containing gluten	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Malt vinegar is produced in Ecovinal but it does not contain gluten.

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 4 av 8

Wheat, rye, barely, oats, spelt (dinkel wheat), khorasan wheat			
<i>Which cereal?</i>			
<b>Crustaceans</b> I.e. shrimp, crayfish, crab, lobster, prawn	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<i>Which crustaceans?</i>			
<b>Fish</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<i>Which fish?</i>			
<b>Molluscs</b> I.e. shells, clams, squid, octopuses, oysters	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<i>Which molluscs?</i>			
<b>Peanut</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Soybean</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Lupin seed</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Nuts</b> Almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia, Queensland nut	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<i>Which nut?</i>			
<b>Celery</b> Celeriac, celery, celery seeds	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Mustard seed</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Sesame seed</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
<b>Sulphur dioxide, sulphite &gt;10ppm SO2 E220-E228</b>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Contains sulphites.
<i>Specify the amount of sulphite in PPM (if dried product → specify in reconstituted form)</i>	preservative: potassium metabisulphite (E224) 0.02% (Max. 170ppm)		
<b>OTHER ALLERGENS</b>			

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 5 av 8

<b>Additives</b> Which may contain allergens e.g. E322 (soy lecithin), E1105 (lyzosome from eggs) Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>  <i>Specify the name of the additive and its E-number</i>	
<b>Colours</b> E120, E160b + AZO: E102, E110, E122-124, E128-129, E151, E154-155, E180	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
<b>Other substances that can cause hypersensitivity</b> Cacao, glutamate, chicken, coriander, corn, pea plants, legumes, beef, pork, carrot	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
<i>Specify which substance</i>	

## MICROBIOLOGICAL VALUES

Refers to limit values at best before day. These or other relevant microorganisms for the product.

Microorganisms	Limit	Test method
Aerobic plate count	Does not apply	Does not apply
Enterobacteriaceae	Does not apply	Does not apply
E. coli	Does not apply	Does not apply
Staphylococcus aureus	Does not apply	Does not apply
Listeria monocytogenes	Does not apply	Does not apply
Salmonella spp.	Does not apply	Does not apply
Clostridium perfringens	Does not apply	Does not apply
Bacillus cereus	Does not apply	Does not apply
Campylobacter	Does not apply	Does not apply
Mould	<10cfu/g	M.E.M 08/01 Count
Yeast	<10cfu/g	M.E.M 08/01 Count
Yersinia	Does not apply	Does not apply

## LEGISLATION

Complies with the regulation 2023/915?

Yes  No  N/A

Complies with the regulation 2073/2005?

Yes  No  N/A

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 6 av 8

Complies with the regulation 396/2005?

Yes  No  N/A

Complies with the regulation 1333/2008?

Yes  No  N/A  Product category:

Complies with the regulation 1688/2005? (Only for raw meat)

Yes  No  N/A

Is the raw material treated with ionizing radiation?

Yes  No

**Describe what makes your product safe regarding food safety?**

*(temperature, low pH, autoclaving, aW etc.)*

The product is safe due to its physico-chemical characteristics, acetic acid content (min.5% acidity) and low pH (less than 4.0), so it does not promote the growth of microorganisms.

**How do you prevent the risk of foreign objects in the product?**

*Metal detector, sieves, filters etc. In case of sieve; specify mesh size. For milled products; specify particle size*

Different type of filters are used in different steps of the process.

## NUTRITIONAL VALUE

**Nutritional value per 100 ml**

*(refers to the drained weight of products in brine or similar products. If the value is 0, please specify. Regarding fibers; if there is no fiber value, N/A should be written)*

Energy value	kJ	81
Energy value	kcal	19
Fat	g	0
- whereof saturated fat	g	0
Carbohydrates	g	<0.5
- whereof sugar	g	<0.5
Protein	g	<0.5
Salt	g	0.02
Fiber	g	<0.5

## OTHER INFORMATION

pH value <i>(products in brine, preservative products or canned products)</i>	2.0-3.5
Method of processing	Fermentation

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 7 av 8

<i>(heat treated, pasteurized, non-pasteurized, cold smoked, hot smoked, salted, dried, brined, canned etc.)</i>	
Cooking instructions <i>If applicable</i>	
Type of packaging	Bottle and cap (plastic)
Type of packaging closest to the product <i>(i.e. plastic, metal)</i>	plastic
Vacuum packaged	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Packaged in a modified atmosphere	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Storage instructions	Store in a cool, dry place out of direct sunlight (suitable conditions of room temperature 8 °C and 20 °C).
Gross weight	10,50kg
Net weight	10,08kg
Drained weight <i>(if applicable)</i>	Does not apply
Shelf life at date of production	According to Annex X of the <b>Regulation 1169/2011 25th of October</b> , an indication of the date of minimum durability shall not be required for vinegar.
Minimum shelf life at delivery	-
Shelf life opened package	According to Annex X of the <b>Regulation 1169/2011 25th of October</b> , an indication of the date of minimum durability shall not be required for vinegar. Ecovinal recommends that the product be consumed in 2 years and once opened consume within 1 month to ensure the organoleptic parameters of the product.
Storage conditions opened package	Store in a cool, dry place out of direct sunlight (suitable conditions of room temperature 8 °C and 20 °C). Keep the container as tight as possible, avoiding oxygenation product.
Number of primary packages per secondary packaging	88 Bottles per pallet shrink wrapped
Number of primary or secondary packaging per layer	1 pallet shrink wrapped
Number of layers per pallet	4 layers

Dokumentnamn: <b>PRODUCT SPECIFICATION RAW MATERIAL</b>	Dokumentkod: IN 305
Senast ändrad, datum och signatur: 2024-02-07, OS	Utgåva: 20
Godkänd, datum och signatur: 2024-02-07, OST	Sida: Sida 8 av 8

Weight in kilograms per pallet ( <i>net weight</i> )	885kg
Type of pallet	European EPAL (1200 x 800 x 145 mm) wood pallets heat treated according to ISPM-15 regulations

**Note! Any changes in raw material must be notified to us at least 3 months in advance.**

### APPROVED BY SUPPLIER

Signature Alba Lagunas Allué
Clarification of signature Alba Lagunas Allué
Position within the company Quality Manager
Date and location On May 22, 2024

### APPROVED BY ÖRNEBORGS DELIKATESSER AB, MAJONNÄSFABRIKEN SKÅNE-FINKOST AB ALTERNATIVELY OTHER COMPANIES WITHIN SISJÖ INTRESSETER AB GROUP

Signature <i>Olof Ståhl</i>
Clarification of signature Olof Ståhl
Position within the company Kvalitetsavdelningen
Date and location 2024-05-29 Askim