



Le Sauzet SAS

Update 2018/05/30

1459, ROUTE DÉPARTEMENTALE NORD
LOU PAS D'ESTRECH
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Produits issus de l'agriculture Biologique

TECHNICAL SHEET

Organic White Old Vinegar 6% Acidity No Pasteurized

DEFINITION OF THE PRODUCT

Vinegar is a product obtained exclusively by the process of double alcoholic and acetic fermentation of liquids or other agricultural substances. This product is from organic farming and checked by ECOCERT F 32600, FR-BIO-01.

INGREDIENTS

Organic white old vinegar 100 %

ORGANOLEPTIC CHARACTERISTICS

COLOR	Pale yellow
SMELL	White wine, slight acidity
ASPECT	Translucent
TASTE	White wine, woody, light acidity

PHYSICO-CHEMICAL CHARACTERISTICS

Acidity (expressed in acetic degree)	6% + 0.2 (g/100ml)
PH	3 to 4
Residual alcohol (maximal legal rate)	0°25 to 0°30

NUTRIENT CONTENT FOR 100 G

Energy values	3 Kcal/14 kJ
Lipids:	0.00 g
(including) saturated fatty acids	<0.00 g
Carbohydrates:	0.80 g
(including)sugar	0.10 g
Proteins	0.05 g
Salt	0.01 g

BEST-BEFORE DATE

Vinegar is on the list of foodstuffs exempted from best-before date

BACTERIOLOGICAL STANDARDS

Not concerned

STORAGE AND STABILITY, ADVICE FOR USE

Store at room temperature. Avoid sudden changes of temperature



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ALLERGENS

Declaration in accordance with the directive 2007/68/CE and the application guide of the regulations " labelling of allergens " current	Presence	Absence	In case of presence	
			Concerned Component	Product containing the concerned component
Cereal containing gluten and cereal containing gluten-based products *		X		
Shellfish and shellfish-based products.		X		
Eggs and egg-based products		X		
Fish and fish-based products		X		
Groundnut and groundnut-based products		X		
Soya and soya-based products		X		
Milk, milk-based products and derivative **		X		
Nut fruits and derivative ***		X		
Celery and celery-based products		X		
Mustard and mustard-based products		X		
Sesame seeds and sesame seeds-based products		X		
Mollusc and derivative		X		
Lupin and derivative		X		
Sulphites and sulphur dioxide in concentrations of more than 10 mg / kg or 10 mg / l expressed in SO2		X	Sulphites < 2 mg connected with the vinification	

* Corn, wheat, barley, rye, oats, spelt, kamut or their hybrid varieties.

** Including lactose and milk proteins

*** Almond, hazelnut, walnut, cashew nut, pecan nut, walnut of Brazil, pistachio nut, macadamia nut and other nuts.

ORIGIN OF INGREDIENTS

Ingredients and additive	If additive		Content in %	Origin	From	Country of origin	GMO	Ionization
	Category	N° CEE						
White Old Wine vinegar			100	Vegetal	White wine	France (South)	No	No

RESPONSIBILITY CLAUSES

To the best of our knowledge, this information is correct. The user is responsible for ensuring that the conditions and possibilities of use of the product are conform to the current legal measures and regulations.