



Le Sauzet sarl

1459, RTE DÉPART. NORD
LOU PAS D'ESTRECH
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Produits issus de l'agriculture Biologique

TECHNICAL SHEET

Organic Red 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 Red Old Vinegar 100 %

ORGANOLEPTIC CHARACTERISTICS

COLOR	Burgundy red
SMELL	Fruity, red fruits, slight acidity
ASPECT	Limpid
TASTE	Red wine, woody, fruity and slight acidity

PHYSICO-CHEMICAL CHARACTERISTICS

Acidity (expressed in acetic degree)	6° ± 0.2
PH	3 to 4
Residual alcohol (maximal legal rate)	0°25 to 0°30

NUTRIENT CONTENT FOR 100 G

Energy values	4 Kcal/15 kJ
Lipids:	0.00 g
(including) saturated fatty acids	<0.10 g
(including) transformed fatty acids	<0.10
Carbohydrates:	0.40 g
(including)sugar	0.10 g
Proteins	0.40 g
Salt	0.01 g
Dietary fibres	0.30 g
Calcium	7.80 mg
Iron	0.90 mg
Cholesterol	<0.50 mg

BEST-BEFORE DATE

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

BACTERIOLOGICAL STANDARDS

Aerobic microorganisms in 30°C	< 200
Lactic flora / g	< 200
Yeasts / g	< 10
Molds / g	< 10



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STORAGE AND STABILITY, ADVICE FOR USE

Store at room temperature. Avoid sudden changes of temperature

ALLERGEN

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 eggs-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 SO ₂		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.						
Organic Red Old Wine vinegar			100 %	Vegetal	Red 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