



Le Sauzet SAS

Update 17/04/03

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Produits issus de l'agriculture Biologique

## TECHNICAL SHEET

### Organic Cider Vinegar 5 % acidity

### No Pasteurized

#### **DEFINITION OF THE PRODUCT**

Cider vinegar results from the transformation of the alcohol contained in cider into acetic acid. The apples used to elaborate the cider are from Brittany. This product is from organic farming and checked by ECOCERT F 32600. Picked at maturity, the apples are washed, crushed and pressed in a mechanical press.

The apple juice ferments in stainless steel tanks. The sugar of the juice is transformed into alcohol within a few weeks, depending on the temperature. No product is added to clarify or favour the settling during the cider-making process. The fermented apple juice then becomes cider. By oxygenating the cider, we allow the development of aerobic bacteria, which transform the alcohol contained in the cider into acetic acid. This oxygenation is made in a special device called an acetificator. This device controls the oxygen content and the temperature which should not exceed 30°C.

Within a few days the cider loses all its alcohol and becomes vinegar. No chemical product or preservative are present in the cider vinegar manufacturing. However, to improve the appearance, filtration is carried out before the bottling process.

#### **INGREDIENTS**

Organic cider vinegar 100 %

#### **ORGANOLEPTIC CHARACTERISTICS**

COLOR	Amber
SMELL	Apple, a little acidic
ASPECT	Limpid
TASTE	Cider, slight acidity

#### **PHYSICO-CHEMICAL CHARACTERISTICS**

Acidity (expressed in acetic degree)	$5^{\circ} \pm 0.2$
PH	3 to 4
S02	$\leq 15$ ppm
Density	1 to 1.2
Residual alcohol (maximal legal rate)	$\leq 0.5$ %

#### **NUTRIENT CONTENT FOR 100 G**

Energy values	5 Kcal/19 kJ
Lipids:	0.02 g
(including) saturated fatty acids	<0.1 g
Carbohydrates:	0.90 g
(including)sugar	0.19 g
Dietary fibres	0.30 g
Proteins	0.04 g
Salt	0.00 g

#### **BEST-BEFORE DATE**

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

#### **BACTERIOLOGICAL STANDARDS**

Aerobic microorganisms in 30°C / g	< 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 SO2	X		Sulphites to stem from the natural fermentation.	Organic cider

\* 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 cider vinegar			100	Vegetal	Cider (apple)	France (Brittany)	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