PRODUCT SPECIFICATION

Product Description	**Cooking Wine Cabernet Sauvignon - 4 x 3L**
Brand Name	**Cabernet Sauvignon Cooking Wine**
Sub-Description	A blend of Cabernet Sauvignon and De-alcoholised Wine from Concentrate, lightly seasoned with Salt
Product Bar Code	5036582000058
Outer Bar Code	05036582003653
Pack & Size	4 x 3 Litre
Country of Origin	EU, South America, South Africa
Country of Final Manufacturing	Made in the UK by Gourmet Classic Ltd, Ringwood BH24 1SF. Using Wine from the EU.
Ingredients List	D-alcoholised Wine from Concentrate, Cabernet Sauvignon (40%), Salt, Preservative (Potassium MetabiSULPHITE)
Allergens Label Declaration	For allergens, see ingredients in BOLD
Instructions	Store in a cool, dry place out of direct sunlight. Keeps for up to six weeks after opening. Remove tamper-proof seal from plastic tap.

7010-242

Allergen Aware & Suitable For

- ✅ Vegans
- ✅ Vegetarian
- ✅ Gluten Free
- ✅ Lactose Free
- ❌ ~~Not Allergen Free*~~
  *Regulation (EU) No 1169/2011

NUTRITIONAL INFORMATION

As sold information

Constituents	Per 100mL
Energy, Kj	154
Energy, Kcal	37
Fat, g	0
of which Saturates, g	0
Carbohydrate, g	1.9
of which Sugars, g	< 0.5
Protein, g	< 0.5
Salt, g	0.20

TECHNICAL DETAILS

Shelf Life	24 months	**Minimum Shelf Life On Delivery**	6 months
Date Marking	24 MONTHS BBE:MM/YY		
Temperature	Ambient		

PHYSICAL & CHEMICAL STANDARDS

pH	3.3 - 3.8
Alcohol content (%Vol.)	4.40 - 4.99
Specific Gravity	0.990 -1.000
Sulphur Dioxide, ppm	< 200
Acidity	Data Required
Brix	N/A
TDS	N/A

CONTAMINANTS

Lead	< 0.2 mg/Kg
Patulin	N/A
Ochratoxin A	N/A

ORGANOLEPTIC

On the nose:	On the nose: cassis, fresh peppers and
Colour:	Deep red colour.
Taste:	On the palette: full dark berries,

MICROBIOLOGICAL

Aerobic plate count	< 10 cfu / ml
Yeasts and moulds count	< 2 cfu / ml
Total Enterobacteriaceae count	N/A

MICROBIOLOGICAL & PHYSICAL PROTECTION

Final Sieve / Mesh Size	Pre-Filter, 0.45um Absolute Filter, 1000um Final Filter

PACKAGING

	Type	Dimensions, mm	Weight, g
Primary Packaging (Inner)	Plastic Bag	320(L) x 245(W)	35
Secondary Packaging (Outer)	Box & Glue	168(L) x 212(H) x 104(W)	145
Tertiary Packaging (Shrink wrap etc.)	Red Shrink Wrap	475(W) x 45µm	10

	Layers	Packs per Layer	Total Packs	Gross Weight, Kg
Pallet	5	14	70	916

CODING

Primary Pack	BBE: MM/YY "L"YDDD HH:MM
Outer Pack	BBE: MM/YY "L"YDDD

EXPLANATION OF DATE CODING SYSTEM

"L" followed by last digit of year (Y), followed by Julien Date (366 system) (DDD)

PACKAGING STATEMENT

We declare that the above mentioned packaging materials supplied comply with the provisions of Regulation (EU) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs, and are suitable for contact with food. Also we confirm that our products comply with the requirements of EU regulation 1935/2004 for the traceability of food-contact materials.

GM STATEMENT

We can confirm to the best of our knowledge that raw materials used in this product neither contain, nor have been produced with, the

PRODUCT CONTAINS INFORMATION

ITEM	Yes/No
Celery	No
Cereals that contain gluten (including wheat, rye, barley and oats)	No
Crustaceans (including prawns, crabs and lobsters)	No
Eggs	No
Fish	No
Lupin (lupins are common garden plants, and the seeds from some varieties are sometimes used to	No
Milk	No
Molluscs (including mussels and oysters)	No
Mustard	No
Tree nuts – such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and	No
Peanuts	No
Sesame seeds	No
Soybeans	No
Sulphur dioxide and sulphites (> 10 ppm)	Yes

SUITABLE FOR

Vegetarians	Yes
Vegans	Yes
Coeliacs (Gluten Free)	Yes
Low Salt Diet	Yes
Nut Allergy Sufferer	Yes
Lactose Intolerant Diet	Yes

SUPPLIER DETAILS

Name and address head office	Gourmet Classic Limited
Commercial Contact	Customer Services Manager - Tel: +44 (0) 1202 863040
Technical Contact	Technical Manager - Tel: +44 (0)1202 863040
Emergency Contact	Customer Services Manager - Tel: +44 (0) 1202 863040

TECHNICAL APPROVAL   14/03/2023

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