



MARCA/BRAND

O-MED

EMPRESA/COMPANY

VENCHIPA S.L.

ZONA DE PRODUCCIÓN/PRODUCTION ZONE

CATALUÑA – NORTH SPAIN

VARIEDADES DE VINAGRE/VINEGAR VARIETIES

CABERNET SAUVIGNON
CHARDONNAY
SIDRA/ CIDER
MOSCATEL
ROSADO/ROSE
PEDRO XIMENEZ
JEREZ/SHERRY
CAVA

SISTEMA DE PRODUCCION/ PRODUCTION METHOD

SCHUTZENBACH



ENVASES/PACKAGES

PRODUCTO/PRODUCT	ML	UNIDADES/CAJA- UNITS/BOX	EAN
CABERNET SAUVIGNON	250	9	8437003149917
CHARDONNAY	250	9	8437003149948
SIDRA/CIDER	250	9	8437003149887
MOSCATEL	250	9	8437003149863
ROSASDO/ROSE	250	9	8437003149870
PEDRO XIMENEZ	250	9	8437003149573
JEREZ/SHERRY	250	9	8437003149580
CAVA	250	9	8437003149566
CABERNET SAUVIGNON	500	9	8437003149924
CHARDONNAY	500	9	8437003149955
CABERNET SAUVIGNON	2000	6	8437003149931
CHARDONNAY	2000	6	8437003149962
SIDRA/CIDER	2000	6	8437003149856
MOSCATEL	2000	6	8437003149825
ROSADO/ROSE	2000	6	8437003149832
PEDRO XIMENEZ	2000	6	8437003149597
JEREZ/SHERRY	2000	6	8437003149641
CAVA	2000	6	8437003149849



TECHNICAL SPECIFICATIONS
VINEGAR CABERNET SAUVIGNON
REVISED 19/06/2017
GENERAL MANAGER: Juan de Dios García Casas
COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - ES B29796612

COMMERCIAL BRAND NAME O-Med Cabernet Sauvignon **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Cabernet Sauvignon Red Wine , concentrated must of grapes. It contains sulphites.
FINISHED PRODUCT Aged Wine Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients. After this, the wine vinegar goes through an ageing phase for 1 year in French oak casks.

ORGANOLEPTIC CHARACTERISTICS

Appearance - Free from sediments or other extraneous materials.
Full bodied, deep red and a fruity, aromatic taste. Noticeable hints of wild berries.
Its color is bright and red.

INGREDIENTS

Cabernet Sauvignon vinegar – 76%
Concentrated grape must – 24%
Potassium metabisulphite <170 mg/l

PACKAGES

Bottle Glass – 250 ML & 500 ML
Plastic Jug – 2 Liters
NON GMO DECLARATION This product is OGM FREE according to Reg. 1829/2003/CE – 1830/2003/CE.
BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date
STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg Total Fat – 0 gr Saturated & Trans Fat – 0 gr Protein – 0 gr
Potassium – 1 mg Sodium – 0 gr Total Carbohydrate – 17 gr Sugars – 17 gr
Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C, Calcium and Iron
THEORITICAL ENERGY VALUE: 346 KJ – 83 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as: Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	61.00
PH			2.87
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ^º Acetic	<1.30g/L ^º Acetic	2.95
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00
2			

Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Result
Glucose ¹	g/L	98.00
Fructose ¹	g/L	95.00
Sucrose ¹	g/L	<1
Lactose ¹	g/L	<1
Maltose ¹	g/L	<1
Sum of sugars ¹	g/L	193
Total sugars ²	g/L	200

¹Sum of sugars determined by HPLC analysis

²Total sugar by calculation of ingredients



TECHNICAL SPECIFICATIONS
VINEGAR CHARDONNAY
REVISED 19/06/2017
GENERAL MANAGER: Juan de Dios García Casas
COMPANY: VENCHIPA S.L. – SPANISH VAT N° - ES B29796612

COMMERCIAL BRAND NAME O-Med Chardonnay **COMPANY** Venchipa S.L.

ORIGIN AND PRODUCTION ZONE SPAIN

COMPOSITION Chardonnay white wine , concentrated must of grapes. It contains sulphites.

FINISHED PRODUCT Aged Wine Vinegar.

PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients. After this, the wine vinegar goes through an ageing phase for 1 year in French oak casks.

ORGANOLEPTIC CHARACTERISTICS

The bright gold colour is the first thing to catch the consumer's eye. The natural method of converting the Chardonnay wine to vinegar and 12 months ageing in French oak barrels results in this unique smooth acidity and well-rounded fruity flavour with noticeable hints of fine oak.

INGREDIENTS

Chardonnay vinegar – 76%

Concentrated grape must – 24%

Potassium metabisulphite <170 mg/l

PACKAGES

Bottle Glass – 250 ML & 500 ML

Plastic Jug – 2 Liters

NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date

STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg Total Fat – 0 gr Saturated & Trans Fat – 0 gr Protein – 0 gr

Potassium – 1 mg Sodium – 0 gr Total Carbohydrate – 17 gr Sugars – 17 gr

Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C, Calcium and Iron

THEORITICAL ENERGY VALUE: 297 KJ – 71 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts ,soybean, fish, crustacean shellfish, gluten, corn or seeds.

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	61.00
PH			2.87
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ^o Acetic	<1.30g/L ^o Acetic	2.95
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00

Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Result
Glucose ¹	g/L	84.00
Fructose ¹	g/L	88.00
Sucrose ¹	g/L	<1
Lactose ¹	g/L	<1
Maltose ¹	g/L	<1
Sum of sugars ¹	g/L	172
Total sugars ²	g/L	170

¹Sum of sugars determined by HPLC analysis

²Total sugar by calculation of ingredients



TECHNICAL SPECIFICATIONS

CIDER VINEGAR

REVISED 19/06/2017

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - ES B29796612

COMMERCIAL BRAND NAME O-Med Cider **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Apple cider . It contains sulphites.
FINISHED PRODUCT Cider Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS

Vinegar made from juice squeezed from apples picked at just the right ripeness. This vinegar's acidity is smoother than wine vinegars and it has very balanced sweet notes.

INGREDIENTS

Apple vinegar – 80%
Concentrated grape juice – 20%
Potassium metabisulphite <170 mg/l

PACKAGES

Bottle Glass – 250 ML

Plastic Jug – 2 Liters

NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date

STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg Total Fat – 0 gr Saturated & Trans Fat – 0 gr Protein – 0 gr

Potassium – 1 mg Sodium – 0 gr Total Carbohydrate – 17 gr Sugars – 17 gr

Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C, Calcium and Iron

THEORITICAL ENERGY VALUE: 292 KJ – 70 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

TECHNICAL SPECIFICATIONS

CIDER VINEGAR

REVISED 19/06/2017

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - ES B29796612

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu/ ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>50gr/l	50.00
PH			2.87
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ^o Acetic	<1.30g/LAcetic	2.95
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00
Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Result
Glucose ¹	g/L	41.00
Fructose ¹	g/L	73.00
Sucrose ¹	g/L	59.00
Lactose ¹	g/L	<1
Maltose ¹	g/L	<1
Sum of sugars ¹	g/L	173
Total sugars ²	g/L	170

¹Sum of sugars determined by HPLC analysis

²Total sugar by calculation of ingredients



TECHNICAL SPECIFICATIONS

VINEGAR MOSCATEL

REVISED 19/06/2017

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - ES B29796612

COMMERCIAL BRAND NAME O-Med Moscatel **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Moscatel white wine , concentrated must of grapes. It contains sulphites.
FINISHED PRODUCT Wine Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS

The Moscatel grape has been grown for thousands of years in the Mediterranean region. As sweet as honey with flavours of peach, apricot and jasmine. Every harvest our challenge is to produce a smooth and bittersweet vinegar from this elegant variety which retains all its aromas and flavours.

INGREDIENTS

Moscatel vinegar – 64%
Concentrated grape must – 36%
Potassium metabisulphite <170 mg/l

PACKAGES

Bottle Glass – 250 ML

Plastic Jug – 2 Liters

NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date

STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg Total Fat – 0 gr Saturated & Trans Fat – 0 gr Protein – 0 gr
Potassium – 1 mg Sodium – 0 gr Total Carbohydrate – 25, 5 gr Sugars – 25, 5 gr

Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C, Calcium and Iron

THEORITICAL ENERGY VALUE: 435 KJ – 104 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use ,warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

TECHNICAL SPECIFICATIONS

VINEGAR MOSCATEL

REVISED 19/06/2017

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT Nº - ES B29796612

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	61.00
PH			2.87
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ^o Acetic	<1.30g/LAcetic	2.95
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00
Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Result
Glucose ¹	g/L	124.00
Fructose ¹	g/L	121.00
Sucrose ¹	g/L	<1
Lactose ¹	g/L	<1
Maltose ¹	g/L	<1
Sum of sugars ¹	g/L	245
Total sugars ²	g/L	253

¹Sum of sugars determined by HPLC analysis

²Total sugar by calculation of ingredients



TECHNICAL SPECIFICATIONS

ROSE VINEGAR

REVISED 07/07/2017

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT N° - ES B29796612

COMMERCIAL BRAND NAME O-Med Rose **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Rose Wine Vinegar . Grape must concentrated. It contains sulphites.
FINISHED PRODUCT Rose Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS

From a blend of different local-produced white wine grape varieties with the Spanish red Trepat grown in the Conca de Barberà we have produced this new rosé wine vinegar. A smooth and fresh bittersweet vinegar with hints of red-berry flavors.

PACKAGES

Bottle Glass – 250 ML

Plastic Jug – 2 Liters

NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date

STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg

Total Fat – 0 gr

Protein – 0 gr

Potassium – 1 mg

Sodium – 0 gr

Total Carbohydrate – 25, 55 gr

Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C , Calcium and Iron

THEORITICAL ENERGY VALUE: 435 KJ – 104 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	60.50
PH			2.87
Density	v/v		1.012
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ^o Acetic	<1.30g/LAcetic	2.95
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00

Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69



TECHNICAL SPECIFICATIONS

PEDRO XIMENEZ VINEGAR

REVISED 09/05/2017

GENERAL MANAGER: Juan de Dios García Casas

COMPANY: VENCHIPA S.L. – SPANISH VAT N° - ES B29796612

COMMERCIAL BRAND NAME O-Med Pedro Ximénez **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Pedro Ximenez Wine Vinegar . Grape must concentrated. It contains sulphites.
FINISHED PRODUCT Pedro Ximenez Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS
O-Med Pedro Ximénez tastes of sun/ripened raisins. After a careful aging process in American oak casks, we obtain a perfectly balanced vinegar with a slight sweetness.

PACKAGES
Bottle Glass – 250 ML
Plastic Jug – 2 Liters
NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.
BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date
STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML
Cholesterol – 0 mg Total Fat – 0 gr Protein – 0 gr
Potassium – 1 mg Sodium – 0 gr Total Carbohydrate – 176 gr
Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C , Calcium and Iron
THEORITICAL ENERGY VALUE : 378 KJ – 89 kcal per 100 ML

COMPANY’S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	60.50
PH			2.87
Density	v/v		1.124
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.28
Dry Extract	g/L ^o Acetic	<1.30g/LAcetic	2.95
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00
Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69



TECHNICAL SPECIFICATIONS
SHERRY VINEGAR
REVISED 09/05/2017
GENERAL MANAGER: Juan de Dios García Casas
COMPANY: VENCHIPA S.L. – SPANISH VAT N° - ES B29796612

COMMERCIAL BRAND NAME O-Med Sherry **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Sherry Wine Vinegar . Grape must concentrated. It contains sulphites.
FINISHED PRODUCT Sherry Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS

O-Med Jerez vinegar is made from the selection of the best wines in Jerez. After aging in American oak barrels we obtain a vinegar distinct in color, taste and aroma.

ENVASES/PACKAGES

Bottle Glass – 250 ML

Plastic Jug – 2 Liters

NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.

BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date

STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML

Cholesterol – 0 mg

Total Fat – 0 gr

Protein – 0 gr

Potassium – 1 mg

Sodium – 0 gr

Total Carbohydrate – 25, 55 gr

Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C , Calcium and Iron

THEORITICAL ENERGY VALUE: 435 KJ – 104 kcal per 100 ML

COMPANY'S ALLERGEN COMPLIANCE This company does not use, warehouse, procure or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	70.30
PH			2.77
Density	v/v		1.016
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.40
Dry Extract	g/L ^o Acetic	<1.30g/LAcetic	2.10
Ash	g/L	1-5 g/L	2.30
Sulphates	g/L	<2 g/L	0.82
Chlorides	g/L	<1g/L	0.15
SO	Mg/L	<170 mg/L	95.00
Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69



TECHNICAL SPECIFICATIONS
CAVA VINEGAR
REVISED 09/05/2017
GENERAL MANAGER: Juan de Dios García Casas
COMPANY: VENCHIPA S.L. – SPANISH VAT N° - ES B29796612

COMMERCIAL BRAND NAME O-Med Cava **COMPANY** Venchipa S.L.
ORIGIN AND PRODUCTION ZONE SPAIN
COMPOSITION Cava Wine Vinegar . Grape must concentrated. It contains sulphites.
FINISHED PRODUCT Rose Vinegar.
PRODUCTION Transformation of alcohol into acetic acid done in stainless steel recipients.

ORGANOLEPTIC CHARACTERISTICS
O-Med Cava is a savory vinegar is made of the classic trio of grape varieties for Cava making. The mix produces a dry, delicate and fresh white vinegar that preserves the fruity bouquet characteristic of the wines used.

PACKAGES
Bottle Glass – 250 ML
Plastic Jug – 2 Liters
NON GMO DECLARATION This product is GMO FREE according to Reg. 1829/2003/CE – 1830/2003/CE.
BEST BEFORE END DATE – DURABILITY Please see package – 5 years from Production Date
STORAGE – Keep in a dry and cool place.

NUTRITIONAL VALUE / 100 ML
Cholesterol – 0 mg Total Fat – 0 gr Protein – 0 gr
Potassium – 1 mg Sodium – 0 gr Total Carbohydrate – 0,53 gr
Not a significant source of dietary fibers, sugars, Vitamin A, Vitamin C , Calcium and Iron
THEORITICAL ENERGY VALUE : 16 KJ – 4 kcal per 100 ML

COMPANY’S ALLERGEN COMPLIANCE This company does not use, warehouse, procure, or mix in transport any allergens such as : Wheat, Milk and Derivatives, Eggs and Derivatives, Peanuts, Tree nuts and other sorts of nuts, soybean, fish, crustacean shellfish, gluten, corn or seeds.

MICROBIOLOGICAL PARAMETERS

Parameter	Value Of Acceptance
FERMENTS	< 100 cfu/ ml
MOULDS	< 100 cfu /ml
CBT	< 1000 cfu/ml
OCRATOSSIN A	< 2 mg/kg

CHEMICAL ANALYSIS – Issued by Chemistry Engineer Division of University Rovira I Vigilia (Catalonia)

Parameters	Unit	Limit	Result
Total acidity	g/l	>60gr/l	63.00
PH			2.75
Density	v/v		1.015
Residual Alcohol	%(v/v)	<0.5%(v/v)	0.25
Dry Extract	g/L ^o Acetic	<1.30g/LAcetic	1.57
Ash	g/L	1-5 g/L	1.70
Sulphates	g/L	<2 g/L	0.85
Chlorides	g/L	<1g/L	0.09
SO	Mg/L	<170 mg/L	118.00
Heavy Metals	Unit	Limit	Result
Lead	Mg/L	<0.5mg/L	0.02
Arsenic	Mg/L	<0.5mg/L	<0.01
Mercury	Mg/L	<0.05mg/L	<0.01
Copper & Zinc	Mg/L	<10mg/L	0.69