

	Fitxa Tècnica Forvm Chardonnay	APPCC 01/April/2015
	Rev. 3	Elaborat: Rble. Qualitat Revisat: Rble. Qualitat Aprovat: Dir. Tècnic

FORVM'S CHARDONNAY TECHNIC PROFILE

1. ELABORATION

From self - made wines of Chardonnay, which we acetificate through a own technic, we obtain a powerful vinegar, that it still retains the initial wine's characteristics. Once we obtain the vinegar, we proceed to mix with a little percentage of grape must and 3 year old-aged soleres vinegar that lets him a special taste. After a soft clarification the vinegar is ready to bottle.

2. INGREDIENTS

Chardonnay Wine vinegar (70% aprox.) and grape must (30% aprox.).

3. INGREDIENT'S ORIGIN

Concentrated must : MOSTOS ESPAÑÓLES (13700- Tomelloso)

Wine: Catalonia (mainly Penedès wine region)

4. ANALITIC DATA

Acetic acidity.....6,5% ±0,5%
 Residual alcoholic degree.....1º ±0,5º
 Total sugars.....230 gr/l ±23
 Total SO₂ < 50 mg/l
 pH..... 2,17

These parameters, due to the vinegar is a natural product, are approximated and may vary between vinegar batch lots. These variations will not affect the organoleptic perception of the product.

5. NUTRITIONAL FACTS

NUTRITIONAL FACTS		
Servings per bottle of 25 cl.: 17 aprox.	Servings of: 15 ml.	
Servings per bottle of 50 cl: 34 aprox.		
Servings per bottle of 100 cl: 67 aprox.		
	Quantity per serving	Quantity per 100 ml.
Energy	16,1 Kcal.	107,5 Kcal.
Protein	0 gr.	0 gr.
Total Fats	0 gr.	0 gr.
Saturated fats	0 gr.	0 gr.
Carbohydrates	3,45 gr.	23 gr.
Sugars	3,45 gr.	23 gr.
Sodium	<1,5 mg.	<10 mg.
Approximated values, that may vary in 10%		

6. ALLERGEN INFORMATION

Contains sulphites

7. STORAGE AND CONSERVATION

Store in a dry and cool place. Once the bottle is opened we recommend consuming in 3 months' time. Although the product doesn't expire, it may oxide and get murky. Softly filtrated; It may produce natural sediments.

8. BEST BEFORE:

We recommend on the label a minimum durability of 3 years from the creation of the BATCH.

9. CASES AND SIZES

Format	Empty bottle weight	Bottled, labeled and finished product weight	Case Size 6 bot. (cm.)
250 ml.	255 gr.	530 gr.	10,5 x 15,5 x 23 (high)
500 ml.	405 gr.	975 gr.	13 x 18,5 x 28,5 (high)
1.000 ml.	735gr.	1.865 gr.	16 x 23,5 x 34,5 (high)

- Stopped with synthetic drop-stop stopper.

- 6 bottles/box

10. PALLET CONFIGURATION

Format	Europallet Cases/flat	Europallet flats/pallet	Europallet cases/pallet	Full case weight	Finished pallet weight
250 ml.	51	5	255	3,3 kg.	855 kg.
500 ml.	38	4	152	6,0 kg.	925 kg.
1.000 ml.	21	4	84	11,5 kg.	980 kg.

Format	1m x 1,2m pallet cases/flat	1m x 1,2m pallet cases/pallet	1m x 1,2m pallet cases/pallet	Full case weight	Finished pallet weight
250 ml.	72	5	360	3,3 kg.	1.200 kg.
500 ml.	47	4	188	6,0 kg.	1.150 kg.
1.000 ml.	28	4	112	11,5 kg.	1.305 kg.

11. CERTIFICACIONES

Cellers Avgvstvs Forvm, S.A. has a HACCP systems established in the company and we have been certified IFS.

We also have technical profiles of the products and materials used, as well as various suppliers and product certifications.