



PRODUCT SPECIFICATION: CWW02 – White cooking wine, 1.2% abv - 5L

PRODUCT INFORMATION	
Product code & brand: CWW02 – PATHOS	Name: Cooking White Wine
Country of origin (produced & packed): SPAIN	Certification: IFS

DESCRIPTION & INGREDIENTS INFORMATION		
Cooking White Wine: Wine based food ingredient with added salt; used for cooking only. CONTAINS SULFITES		
Ingredients	Approx. Breakdown %	Country of origin
White Wine	82.515%	SPAIN
Salt	16g/L	SPAIN
Flavour	1g/L	SPAIN
Potassium metabisulphite (E-224)	0.015g/L	GERMANY
Potassium Sorbate (E-202)	0.25g/L	SPAIN
Citric Acid (E-330)	0.2g/L	SPAIN
Colorant Caramel (E-150d)	0.02g/L	SPAIN

ADDITIVES OR PROCESSING AIDS			
E Number	Name	Function	%
E-224	Potassium metabisulphite	Preservative	0.015
E-202	Potassium Sorbate	Preservative	0.25
E-330	Citric Acid	Acidity Regulator	0.2
E-150d	Colorant Caramel	Colouring	0.02

PACKAGING INFORMATION

Inner Packaging	
Packaging Type	BIB 5L
Packaging material	Plastic Bag in Box
Pack Dimensions (L x W x H) mm	185 x 140 x 234
Packaging Weight (empty)	168g

Outer Packaging	
Case Type (units per case)	3 x 5L
Case Material	Cardboard case
Outer Case Dimensions (L x W x H) mm	430 x 184 x 240
Outer Case weight (empty)	401g

Palletisation	
Pallet type, dimension (mm), weight	UK, 1200 x 1000mm, 18kg
Cases per layer	12
Layers per pallet	6
Cases per pallet	72
Full Pallet Weight (including platform)	1168kg

EAN Barcodes	
Inner Packaging	5060282621589
Outer Case	05060282621596

WEIGHT INFORMATION		
Gross Weight: 5100g	Declared net Weight: 5000g	Drained Weight: N/A

AVERAGE APPROX. NUTRITIONAL & ENERGY VALUES PER 100g	
Energy	38.88 kJ / 9.12 kcal
Fat	0g
Of which, saturated fatty acids	0g
Carbohydrates	0.3g
Of which, sugars	0.1g
Protein	0g
Salt	1.565g



SHELF-LIFE, STORAGE INFORMATION, PREPARATION & USAGE

Storage instructions	AMBIENT PRODUCT. To be stored in cool, dry place, away from direct sunlight. Storage temperature:+14-26°C
Shelf life	16 months from production date, in normal temperature and humidity conditions, in a cool dry place protected from sunlight. Once opened refrigerate and use within 42 days.
Preparation & Usage	Used for cooking purposes, not as a beverage due to its high amount of salt.

Shelf-life and Lot numbers are indicated on the product's inner and outer packaging

PRODUCT PROFILE

Appearance and color	Clear liquid, no suspended particles. Amber
Flavour	Typical for wine.
Odour	Typical for wine.
Texture	Typical for wine.
pH	<4
Acidity	Max 0.1 %
Chemical, physical & microbiological information available on request	

ADDITIONAL INFORMATION

No meat species handled on the site
Residual alcohol – 1.2-1.5%
Sulfites – MAX 120 mg/L

ALLERGEN INFORMATION

Allergen Type	Present in Product	May Contain
Celery and products thereof	NO	NO
Cereals containing Gluten (including their hybridised strains) and products thereof. Including: Wheat, Rye, Barley, Oats, Spelt, Kamut.	NO	NO
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Lupin and products thereof	NO	NO
Milk and products thereof	NO	NO
Molluscs (such as mussels and oysters) and products thereof	NO	NO
Mustard and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Sesame and products thereof	NO	NO
Soybeans and products thereof	NO	NO
Sulphur dioxide and Sulphites, and products thereof	YES	
Tree nuts and products thereof Including: Almonds, Hazelnuts, Walnuts, Brazil Nuts, Cashews, Pecans, Pistachios, Macadamia Nuts	NO	NO

SUITABILITY INFORMATION

Vegans: YES	Vegetarians: YES	Coeliac (gluten free): YES	Kosher(cert): NO	Halal(cert): NO
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Statements

Non – GMO	Product does not contain any Genetically Modified Ingredient or Materials from GMO
Pesticides residues and heavy metal	The product complies with EU regulations on the maximum residue level of pesticides and heavy metals.
Irradiation	Finished product or ingredients are not treated by Irradiation



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Packaging	Packaging material(s) used are safe, suitable for contact with food intended for human consumption.
Hydrogenated Vegetable Oil/Fat	Product does not contain Hydrogenated Vegetable Oil/Fat
Palm Oil	Product does not contain Palm Oil

Signed on behalf of the Customer			
By accepting this specification, you agree that this level of information for the product and supplier is adequate for your business. Where no response is given after 14 days of sending, this specification is deemed accepted by the customer.			
Company name	RIERA REAL S.L.		
Name	Position	Signed	Date

DISCLAIMER

Whilst we have taken great care in preparing the specification and believe that the details are accurate our suppliers may vary the ingredients or contents of the product at short notice without notifying Pathos Continental Foods. We therefore strongly advise that you read the product packaging and labels prior to use.

We are a direct importer and distributor. As we do not manufacture, we warrant only that we will transmit product data (including ingredients, allergens, packaging & other quality information) as we receive it, accurately. You may use product data & images for your business purposes only. Should you wish to transmit such product data to anyone else, please enquire for our permission. As product data can change regularly, prior to ordering a product, please request the full technical product specification and refer to the packaging at all times

If you require any additional or specific information, please contact Technical Department at enquiries@pathosfoods.com, stating the Pathos product code.