

PRODUCT DETAILS							
Product Title	Rice Vinegar			Brand	Mizkan		
Legal Description	Rice Vinegar			Mizkan	1001248		
				Recipe Code			
Spec Format	Multi Size	Drained	N/A	Version	14		
	Spec	Weight					

SUPPLIER DETAILS							
Manufacturi	Manufacturing Mills Hill Road,						
site		Middleton,					
	M24 2ED						
Contacts		Email	Telephone	Job	Emergency		
			Number	Function	Contact?		
Site	Mi	ddleton.security@mizkan.co.uk	01616556430	Site	Yes		
Security	24	x 7 manned		Security			
Graham	Gra	aham.houghton@mizkan.co.uk	01616556470	Technical	No		
Houghton				Manager			

	LABEL INFORMATION								
CSN Code	Case Size	Declare d weight	Drained weight (g)	Tangometer Status	PMP/ Other artwork logos	Mizkan Label item codes	Barcodes		
2000735	6x 275ml	275ml e	N/A	N/A	Export green dot	3014028	5060336500709		
2000828	6x 275ml	275ml e	N/A	N/A	Additional Languages	3014458	5060336503373		
2000736	6x 568ml	568ml e	N/A	N/A	Export green dot	3014031	5060336501065		
2000830	6x 568ml	568ml e	N/A	N/A	Additional Languages	3014460	5060336504035		
1001389	N/A - IBC	1000L	N/A	N/A	N/A	N/A	N/A		

INGREDIENT LISTING

Rice Vinegar. 5% Acidity.



	INGREDIENT INFORMATION								
No.	Ingredients, Compound Ingredients	Total % as a % of Final Product	Additive function	Supplier	Country of Manufacture	Country of Origin	Declared Y/N	Position	
1.	Rice Vinegar	100	N/A	Mizkan Euro Ltd	UK, Portugal	UK, Portugal	Y	1	

NUTRITIONAL INFORMATION							
Calculated or Anal	ysed	Analysed					
Method or Source o	f Data	UKAS Accredited					
As Sold	As Sold	As Sold					
	Per 100ml	Per Portion N/A					
Energy (kj)	114						
Energy (kcal)	27						
Fat (g)	< 0.5						
of which Saturates (g)	<0.1						
Carbohydrate (g)	1.4						
of which sugars (g)	0.6						
Fibre (g)	< 0.5						
Protein (g)	< 0.5						
Salt (g)	0.10						

	CHEMICAL PARAMETERS							
Parameters	Target	Unit	Testing	Testing Method				
			Frequency					
pН	Max 3.6	n/a	Every Batch	pH meter				
Acidity (as acetic	5.00-5.15	%w/v	Every Batch	Titration				
by weight)								
Alcohol	< 0.5	%w/v	Annually	UKAS accredited				
Haze	Max 0.5	n/a	Every Batch	Turbidimeter +				
			-	calculation				
Specific Gravity	1.010-1.016	n/a	Every Batch	Density meter				



	MICROBIOLOGICAL SPECIFICATION								
-	Is the product commercially sterile? (If NO, please complete the table below)			Yes					
Comments			Because of high acidity and low pH of product, pathogenic microbial growth is not supported.						
Parameter	Typical values	Units	Accept	Max, Reject	Frequency of Testing	Method, Time, Temp	Appears on COA, COC		
TVC	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A		
Coliforms	<10	Cfu/g	<10	>10	Yearly	UKAS accredited method	N/A		
Yeasts	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method	N/A		
Moulds	<100	Cfu/g	<100	>100	Yearly	UKAS accredited method			
Enterobacteriaceae	N/A								
Salmonella species	N/A								
Listeria species	Negative	/25g	Negative	Positive	Yearly	UKAS accredited method	N/A		
Listeria Monocytogens	N/A								
E. coli	N/A								
Bacillus cereus	N/A								
Coagulase Positive Staphylococcus	N/A								
Clostridium Perfringens	N/A								
Campylobacter	N/A								
S. aureus	N/A								
Vibrio	N/A								



ALLERGEN INFORMATION						
ALLERGENS	Contains	Present on Line	Present on Site	Comments		
Cereals containing Gluten / Cereal Derivatives	No	Yes	Yes	Barley and wheat used on site in the brewery. Strict allergen policy in place.		
Wheat / Wheat Derivatives	No	Yes	Yes	Wheat used on site. Strict allergen handling procedures in place.		
Barley / Barley Derivatives	No	Yes	Yes	Barley used on site in the brewery. Strict allergen handling policies in place.		
Oats / Oat Derivatives	No	No	No			
Rye / Rye Derivatives	No	No	No			
Corn (maize) / Derivatives	No	Yes	Yes	Corn used on site. Strict allergen handling procedures in place.		
Spelt / Kamut or their hybridised strains	No	No	No			
Milk / Milk Derivatives	No	No	No			
Peanuts / Peanut Derivatives	No	No	No			
Nuts / Nut Derivatives	No	No	No			
Molluscs	No	No	No			
Shellfish	No	No	No			
Sesame Seeds / Sesame Seeds Derivatives	No	No	No			

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Sulphur Dioxide and Sulphites >10ppm	No	No	Yes	Sulphites are added to other products. Strict allergen handling procedures in place.
Lupin / Lupin Derivatives	No	No	No	
Eggs / Egg Derivatives	No	No	No	
Crustaceans/ Crustaceans Derivatives	No	No	No	
Fish / Fish Derivatives	No	No - for BIB Yes – for bottle format	Yes	Anchovy paste used in Worcester sauce brewing. CIP when allergen change over. Strict allergen handling procedures in place.
Celery / Celeriac / Derivatives	No	No	No	
Mustard / Mustard Derivatives	No	No	No	
Soya / Soya Derivatives	No	No	Yes	Soy used in Yuzu Ponzu. Strict allergen handling procedures in place.

Note: The information contained above relates to the presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.



DIETARY SUITABILITY						
	Suitability	Additional Information				
Suitable for Vegan Diet	Yes	Product is made with food				
		ingredients suitable for Vegan				
		diet. Vegan Society Certified				
Suitable for Vegetarian Diet	Yes	Product is made with food				
		ingredients suitable for				
		Vegetarian diet.				
Suitable for Coeliac	Yes	Not Certified				
Suitable for Halal Diet	No	Not Certified				
Suitable for Kosher Diet	275ml and 568ml are					
	Kosher Certified					
Is the product organic?	No					

Note: The information contained above relates to the suitability based on the

presence/absence of ingredients in the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain.

ADDITIVES (including preservative, sweeteners, colours, flavour enhancers, yeas/yeast extract, BHA/BHT)							
Name	E Number	Function	% in Final Product	Legal Limit	Declared?		
N/A	N/A	N/A	N/A	N/A	N/A		

TREATMENTS						
Has the material been treated with	No					
ionising radiation?						
List any testing for residues of below	Testing	Testing	Compliant with			
substances		Frequency	UK/EC legislation?			
Pesticides / Herbicides / Fungicides	N/A	N/A	N/A			

GMO	
Does the product or any of its ingredient contains GMO?	No
Identify ingredient contains / produced from GMO	N/A
Does the product contain Identity Preserved material? If yes, please identify.	No
Does genetically modified origin labelling require? If yes, please detail.	No
Does the product made using GM derived enzymes and cultures approved in the UK for food use? If yes, please identify.	No
If the product is of animal origin or contains ingredients of animal origin, were the animals fed on feed or feed ingredients derived from genetically modified materials?	N/A

FOREIGN MATTER PREVENTION AND PRODUCT SAFETY



CCP	Process Step	Critical Limits	Control Measure	Frequency				
No Browory								
	Brewery							
22	Filtration	1 micron (bag	Filter checks	Each despatch (start				
		filter)		and end on low volume				
-				products)				
26	Filler	pH<3.6	Product tested	Pre-start,				
			with calibrated	2 hourly checks during				
			pH meter.	production, end of run				
]	Bottling Hall (275ml	and 568ml format)					
16	Inversion	Free from foreign	Visibly Inspect	Pre-start up, Start-up				
		bodies	invertor and	checks and then				
			ensure that air	Every half an hour				
			blowers are					
			working	Shift changeover				
			U	checks.				
20	Filtration	<1mm sauce	In line filters are	Pre-start,				
		50micron vinegar	checked start and	shift changeover End of				
		intact and free from	shift changeover	production				
		damage	and end of	1				
		8-	production					
21b	Lab analysis	All product <3.6 /	Product tested	Pre-start,				
	pH (1 sample	Brownie <4-5 /	with calibrated	2 hourly checks during				
	per batch)	Balsamic <4	pH meter.	production, end of run				

	PACKAGING DETAILS							
CSN Code	Pack format		ing type and cription	Material	Weight	Dimensions (mm)		
2000735 &	6x 275ml	Primary	Bottle Cap	Glass Plastic	150g 2.5g	158 x 63 x 63mm 32.5 x 19 x 32.5mm		
2000828	Glass Bottle		Label	(PP) Paper	Current: 0.51g New: 0.65g	Current: 50 x 128mm New: 50 x 174mm		
		Secondary	Tray	Corrugate (Paper)	22g	191 x 128 x 50mm		
2000736	бх	Primary	Bottle	Glass	275g	195 x 78 x 78mm		
& 2000830	568ml Glass		Cap	Plastic (PP)	2.5g	32.5 x 19 x 32.5mm		
	Bottle		Label	Paper	Current: 0.83g New: 0.98g	Current: 60.5 x 171mm New: 60.5 x 221mm		
		Secondary	Tray	Corrugate (Paper)	29g	236 x 158 x 50mm		
1001389	IBC	Primary	IBC 1000L with top and	PE-HD natural	61kg	1200 x 1000 x 1175		

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		side screw caps sealed with tamper evident seals.	coloured with steel cage		
	Secondary	Rectangular steel cage	Steel	25kg	1200 x 1000 x 1175

PALLETIZATION						
Pallet Type	Euro	Pallet net weight (kg) 275ml	421.2			
		Pallet net weight (kg) 568ml	414.3			
		Pallet net weight (kg) 1000L	1013			
No. of units or cases per layer 275ml	36	Pallet gross weight (kg) 275ml	694.9			
No. of units or cases per layer 568ml	24	Pallet gross weight (kg) 568ml	655			
No. of units or cases per layer 1000L	n/a-IBC	Pallet gross weight (kg) 1000L	1099			
No. of layers per pallet 275ml	7	Maximum height (mm) 275ml	1271			
No. of layers per pallet 568ml	5	Maximum height (mm) 568ml	1159			
No. of layers per pallet 1000L	n/a- IBC	Maximum height (mm) 1000L	1200			
Total no. of units or cases per pallet 275ml	252	Recommended stacking limit (palleted unit)	1			
Total no. of units or cases per pallet 568ml	120					
Total no. of units or cases per pallet 1000L	n/a- IBC					



	PRODUCT CODING AND STORAGE							
Shelf	Unopened	730 days		Storage	Opened	15-30°C		
Life	275ml			Temperature	(min-max)			
	and			°C				
	568ml							
	Opened	No expiry for			Unopened	15-30°C		
	275ml	vinegars			(min-max)			
	and							
	568ml							
	Unopened	270 days		Coding	Top of bottle			
	10001			position on	(2000735&2000736),			
				pack	Customer label			
					(1001389)			
	Opened	No expiry for		Explanation	Julian Code: L4222J (J			
	10001	vinegars		of Coding	– site code)			
					BB: MMM/YYYY			
Storage		Best before: See o	1					
Instruction Store in a cool, dr			y and dark place.	•				



VERSION CONTROL						
Version	Date	Created By	Changes			
1	18/09/14	C. Medlycott	First issue			
2	03/11/14	Claire Medlycott	Nutrition			
3	13.06.2017	Timea Szabo	Spec review – spec format, contacts, packaging, allergen and storage update, additional sections added			
4	08.08.2019	Timea Szabo	Chemical parameters updated			
5	28.07.2020	Timea Szabo	Small bottle format added			
6	11.01.2021	T Szabo	Coeliac suitability updated			
7	14.09.2021	T Szabo	Rice Vinegar COO updated			
8	28.09.2021	T Szabo	Kosher status updated			
9	05.10.2021	T Szabo	Vegan status updated			
10	06.03.2023	Ildiko Kiss	New, additional language label information of 275ml & 568ml added with new product codes & barcodes. Label item codes reviewed and updated.			
11	12/05/2023	Ildiko Kiss	275ml & 568ml label dimensions updated.			
12	16/05/2023	Ildiko Kiss	New label weights added to 275ml and 568ml.			
13	20/10/2023	Sandeepa Nekkanti	Updated Country of Origin & Manufacture, removed USA.			
14	16.11.2023	Ildiko Kiss	Updated Country of Origin & Manufacture for Rice Vinegar. Vincent is removed as Commercial Contact (left business). Mustard, Egg and Sesame are removed from allergen table as per site allergen policy these are not handled on site.			

SIGN OFF							
Confirmed By Approved B				Approved By			
NPD Manager	Date	Technical Manager	1 0				
				Iloliko din	16.11.2023		

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QC approved