



DO-IT Food Ingredients BV  
Hermesweg 7  
3771 ND Barneveld  
The Netherlands  
www.doitorganic.com

Bank: Rabobank  
Bank Account: 3431.22.596  
IBAN:  
NL82RABO0343122596  
Swift-BIC: RABONL2U  
VAT: NL 860149882B01

OrganicCert: NL-BIO-01  
OrganicNr: Skal 108273  
Telephone: +31 85 487 0487  
Email: [sales@organic.nl](mailto:sales@organic.nl)  
CoC: 75119048

## PRODUCT INFORMATION

See also [www.doitorganic.com](http://www.doitorganic.com)

<b>Product</b>	Organic apple cider vinegar
<b>Code</b>	19101
<b>Country of agricultural origin</b>	Germany
<b>Country of last processing</b>	Germany
<b>Last update</b>	07-03-2022
<b>This product is</b>	Organic and not genetically modified or irradiated

<b>Production</b>	
<b>Ingredients</b>	apple wine
<b>Additives</b>	No additives

<b>Sensorial properties</b>	
<b>Smell</b>	Typical, lightly biting smell of acetic acid
<b>Colour</b>	Clear, light-yellow, yellowy
<b>Taste</b>	Product specific taste without deviation
<b>Appearance</b>	Clear liquid, without sediment

<b>Packing</b>			
<b>Net content</b>	10 litre		
<b>Kind of packing</b>	PE-canister with PE-lid		
<b>Packing size (L x W x H)</b>	23 x 19 x 31		
<b>Packing/layer</b>	21	<b>Layers/pallet</b>	3

<b>Shelf life</b>	
<b>Storage conditions</b>	Dry, Room temperature 20-25°C (cold storage 5-7°C possible)
<b>Minimum shelf life</b>	36 months after production*
* During longer storage cloudiness may occur, which however has no influence on the quality of the product	



DO-IT Food Ingredients BV  
Hermesweg 7  
3771 ND Barneveld  
The Netherlands  
www.doitorganic.com

Bank: Rabobank  
Bank Account: 3431.22.596  
IBAN:  
NL82RABO0343122596  
Swift-BIC: RABONL2U  
VAT: NL 860149882B01

OrganicCert: NL-BIO-01  
OrganicNr: Skal 108273  
Telephone: +31 85 487 0487  
Email: [sales@organic.nl](mailto:sales@organic.nl)  
CoC: 75119048

Nutritional values (per 100 gram)		(from supplier)
Energy	69 KJ 16 Kcal	
Protein (g)	< 0.1	
Fat (g)	< 0.1	Saturated: < 0.1
Carbohydrates (g)	0.2	Sugars: 0.2
Dietary fibre (g)	< 0.1	
Salt (g)	< 0.01	

Analytical properties	
Acid	5% +/- 0.05% (as acetic acid)
Alcohol	< 0.5 % Vol.
Patulin	< 10 µg/l
Sulphur dioxid	< 10mg/l

Microbiological Properties	
Lactic acid bacteria (cfu/ml)	< 100
Acetic acid bacteria (cfu/ml)	< 100
Yeasts (cfu/ml)	< 100
Mould (cfu/ml)	< 100
Salmonella (cfu/25g)	Absent
The product is free from pathogenic microorganisms and microbial toxins.	



DO-IT Food Ingredients BV  
 Hermesweg 7  
 3771 ND Barneveld  
 The Netherlands  
 www.doitorganic.com

Bank: Rabobank  
 Bank Account: 3431.22.596  
 IBAN:  
 NL82RABO0343122596  
 Swift-BIC: RABONL2U  
 VAT: NL 860149882B01

OrganicCert: NL-BIO-01  
 OrganicNr: Skal 108273  
 Telephone: +31 85 487 0487  
 Email: [sales@organic.nl](mailto:sales@organic.nl)  
 CoC: 75119048

<b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b>			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No