

**Sandhurst Fine Foods**

4-6 Kiama Street,

Miranda NSW 2228 Australia

E: info@sandhurstfinefoods.com.au

T: +61 2 9522 4522 | F: +61 2 9522 4139

www.sandhurstfinefoods.com.au**DATE:** 27/4/2021**PRODUCT SPECIFICATION:** White Cooking Wine**PRODUCT CODE:** CWWHITE15**COUNTRY OF ORIGIN:** Made in Australia**INGREDIENTS:** Grapes (99.9%), preservative: sulphur dioxide, potassium sorbate, salt.**PERCENTAGE OF AUSTRALIAN INGREDIENTS** 100%**WEIGHT DECLARATION:** Net Weight: 15L | Drained Weight : N/A**PACKAGING:** 15L x 1**SHELF LIFE:** 365 days.**SHELF LIFE AFTER OPENING:** Ensure product is sealed after use and consume within 30 days of opening.**RECOMMENDED STORAGE CONDITIONS:** Store in a cool, dry place away from direct light**MANDATORY WARNING & ADVISORY STATEMENT:** Warning: Product contains sulphites.**NUTRITIONAL INFORMATION:** Servings per package: 120 ; Serving size: 125mL

	Average per serve	Average qty per 100g
Energy	347kJ	289kJ
Protein	0.42g	0.35g
Fat, total	0g	0g
Saturated	0g	0g
Carbohydrate	1.2g	1g
Sugars	0.36g	0.3g
Sodium	7.2mg	6mg

*Information is based on average values

1. PHYSICAL

- | | |
|-----------|--------------------------------------|
| a. Taste | As per Australian Standard dry white |
| b. Colour | Clear to golden colour |
| c. Shape | Liquid/ fluid |

2. CHEMICAL

- | | |
|------------|----------|
| a. Sulphur | |
| b. Salt | 3 % |
| c. Acid | N/A |
| d. pH | 3.3– 3.5 |

3. MICROBIOLOGICAL

- | | |
|------------------|--------------|
| a. E.Coli | Negative/25g |
| b. Yeast & Mould | Negative/25g |
| c. Salmonella | Negative/25g |
| d. B. Listeria | Negative/25g |
| e. B. Cerius | Negative/25g |

4. ALLERGENS

- | | |
|--------------------|-----|
| a. Sulphites (ppm) | Yes |
|--------------------|-----|

5. HALAL

No

6. GMO Free?

Yes

7. Suitable for Vegans?

Yes

