



3 Drumhead Road,
 Cambuslang Investment Park,
 Glasgow
 G32 8EX
 Phone: 0141 641 0000
 Email: sales@walterblack.co.uk

QAF/035/J

PRODUCT SPECIFICATION

Brand:	Hallamshire
Product Name:	Malt Vinegar (5% Acidity)
Product Description:	A dark brown liquid with subtle aroma and typical vinegar flavour.
Recipe Code:	N/A
Development Number:	N/A
Site of Manufacture:	Glasgow
Country of Manufacture:	UK
Ingredient Declaration:	Malt Vinegar (from Malted Barley), Salt, Colour (Ammonia Caramel) Acidity 5%

Shelf Life:	24 months
Shelf Life once opened:	To BBE if stored correctly
Instructions for use:	Always seal lid after use.
Storage:	Store in a cool dry place away from direct sunlight and other heat sources.
Weight:	284ml e / 568ml e / 2L e / 5L e / 1000L e
Packaging:	284ml glass bottle, plastic insert, screw cap. 568ml glass bottle, screw cap. 2L/5L HDPE container and cap. IBC with black screw cap
Coding:	5 digit production code and BBE date e.g. JAN 2005 Self-adhesive paper label.

Sensitive Component:	Contains:	Comments:
Corn/Corn Derivatives	N	
Yeast	Y	After fermentation, the brew is passed through a centrifuge that removes all the spent yeast from the product before being further processed into vinegar.
Additives	Y	E150c Ammonia Caramel, E1521 Antifoam, E535 Anti-caking Agent
Preservatives	N	
Colours: Natural	N	
Colours: Artificial	Y	E150c Ammonia Caramel
Flavour Enhancers including MSG	N	
Sweeteners: Intense	N	
Sweeteners: Bulk	N	
HVP (Hydrolysed Vegetable Protein)	N	
Flavouring	N	
Natural Flavouring	N	
Smoke Flavouring	N	
Animal Products: Dairy	N	



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Animal Products: Egg	N	
Animal Products: Beef/Pork/Lamb/Poultry/Other	N	
GM origin labelling	N	To the best of our knowledge
Natural Rubber Latex: in product/packaging	N	
Natural Rubber Latex: product contact	N	

Allergen Content:	Contains:	Comments:
Cereals containing Gluten and products thereof	Y	Derived from Malted Barley
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof	N	
Peanuts and products thereof	N	
Nuts and products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame Seeds and products thereof	N	
Sulphites at concentrations >10mg/kg	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Sulphite Content:	
Naturally Occurring Sulphites	No
Source and Final Product Content	-
Added Sulphites	No
Source and Final Product Content	-
Total Sulphite Content	-
Sulphites Declarable	-

Dietary Information:	Yes/No
Suitable for Vegetarians but not tested or certified	Yes
Suitable for Vegans but not tested or certified	Yes
Halal Certified	No

Claims about Gluten in Food:	Yes/No
<i>With reference to EC 41/2009 January 2012</i>	
The product has been analysed <20ppm therefore can be declared as Gluten Free	No
Does the product contain Gluten, however the final amount has not been analysed.	Yes
No Gluten containing Ingredients within the recipe	No



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Nutrition:	
<i>Typical values per 100g as sold</i>	
Energy	92kj / 22kcal
Fat	0.1g
Of which Saturates	0.1g
Carbohydrate	0.9g
Of which Sugars	0.4g
Protein	0.3g
Salt	0.7g
Fibre	0.4g

Analytical Data:	
Acid %	4.9 – 5.1
Salt %	-
TSS %	-
pH	-

Ingredient:	Banding: %
Malt Vinegar	98 – 99.5
Salt	0.5 – 1.0
Ammonia Caramel	<1.0

Foreign Body Control:	
Filtered	Yes
Filter Size	50 micron
Metal Detected	-
Detection Limits	-


COSHH Information:	
	If product is spilled onto skin, wash with cold water. If product comes into contact with eyes flush immediately with plenty of cold water or eyewash bottle until stinging ceases and focus is restored. If symptoms persist or worsen seek medical attention.



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Genetically Modified Organisms:	Walter Black Foods Ltd is committed to supplying the best quality products from reliable sources around the world. Although we are confident that the products we purchase are grown and sold to us as GM Free, we cannot guarantee absolute freedom from adventitious contact with GM materials, which are out of our control.
Nut Statement:	The products supplied are to the best of our knowledge free from nut and nut derivatives; however we cannot guarantee that cross contamination has not taken place at some point in the supply chain.
Gluten Statement:	Walter Black Foods Ltd use various flours in our recipes, some of which contain Gluten. Although we endeavour to adhere to strict hygiene practices, Walter Black Foods Ltd cannot fully guarantee that our products which do not contain flours with gluten in the recipe are completely gluten free.
Allergen Statement:	Although we at Walter Black Foods Ltd do our utmost to limit cross contamination, it should be noted that we handle the following materials on site: Egg, Gluten, Milk, Mustard, Soya, Sulphur Dioxide
Micro Statement:	Walter Black Foods Ltd assesses the shelf life and safety of each product through microbiological, chemical and organoleptic testing. Shelf life is confirmed at least every 3 years. Due to the low pH and product formulation we do not carry out microbiological testing of every batch or production run.

EXCLUSIVITY STATEMENT:			
Please complete the following Customer Approval sections below. If you are satisfied with the content of the specification please post a copy of the signed specification to the address above marked for the Technical Department.			
If we do not receive a signed copy of the specification within 14 days, we will assume that you have accepted the updated specification.			
On Behalf of Walter Black Foods Ltd		Customer Approval	
Signed:		Signed:	
Name:	Max Asante	Name:	
Position:	Technical Assistant	Position:	
Date:	07/10/2020	Date:	