BARDINET

SEASONED WHITE WINE 11%	37948 Version of 08/01/2026

Description of the product

White wine for everyday consumption denatured by a mixture of salt and natural pepper flavour

Conditions

Professional use for food preparations.
Ingredient to incorporate in low concentrations into your recipes

Ingredients of fabrication	%	Origine	Origine géographique
White wine (Grape, acidifiers: tartaric acid [L(+)-], preservatives: SULPHITES)	99	Vegetable/Mineral	Europe
Denaturing mixture: -Salt - Natural pepper flavour	10g/l	Mineral Vegetable	Europe France / India

Suggestion of declaration in your finish product

White wine (Grapes, acidifiers: tartaric acid [L(+)-], preservatives: SULPHITES), Salt, Natural pepper flavour

NB: According to INCO Regulation (EU 1169/2011),

- **For any incorporation below 2%, the compound ingredients are not to be listed in the list of ingredients.**
- **Additives that no longer play a role in the finished product are not necessarily labellable.**
  SULPHITE allergens are not declarable below 10mg/kg in your recipe. The maximum concentration of sulphites in our product is specified on page 2 of this TF.

Organoleptic characteristics

☒ Appearance : liquid
☒ Color : Yellow to golden
☒ Flavour : characteristic of salty and peppery white wine

Physico-chemical characteristics	Theoretical	Tolerance	Analytical
☒ Actual alcoholic strength at 20°C (%vol)	11	± 0,5	
☒ Density at 20°C (g/L)	999	± 10	

Nutritional calculated Values Groups 2 (for 100 mL)

Energy	69 Kcal 287 KJ	Protéin (g)	0	Carbohydrates - sugars (g)	2.3 2.1
Fat (g)	0	Fibers (g)	0	Salt (g)	1

Microbiological characteristics (for 100 mL)

☒ Yeats and molds: 500 maxi
☒ *L*actic bacteria: 10 maxi
☒ Acetic bacteria: 10 maxi

Storage conditions

Ambient temperature, Protect from air and light
Best before: 12 months in PET bottles and tins, 6 months in drums and IBC
After opening: 1 month preferably to cold (4 to 6°C)

Légend ☒ *: Inspect on each batch in accordance with Regulation (EC) No 2870/2000*

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Allergens	Incorporated Substance Règlement UE n° 1169/2011	Presence on the site	Risk of cross contamination is controled
Cereals containing gluten and products thereof, with exceptions	NO	YES	YES
Crustaceans and products thereof	NO	NO	YES
Eggs and products thereof.	NO	NO	YES
Fish and products thereof, with exceptions	NO	NO	YES
Peanuts and products thereof.	NO	NO	YES
Soybeans and products thereof, with exceptions	NO	NO	YES
Milk and products thereof (including lactose), with exceptions	NO	YES	YES
Nuts, i.e. almonds, shell fruits and products thereof, with exceptions	NO	YES	YES
Celery and products thereof.	NO	NO	YES
Mustard and products thereof.	NO	NO	YES
Sesame seeds and products thereof.	NO	NO	YES
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	YES <200 mg/litre	-	-
Lupin and products thereof.	NO	NO	YES
Molluscs and products thereof.	NO	NO	YES
Confectionery or beverages containing glycyrrhizinic acid	NO	YES	YES

Others	
GMO (by the regulations CE 2003/1829 and 2003/1830)	Product not concerned
Ionisation (by the regulations UE 1169/2011)	Product not concerned
Pesticides (European regulation)	Product Conform
Heavy metals (European regulation)	Product Conform

The product is suitable for:	
Vegetarian	YES
Vegan	YES
Kosher Certification	NO
Halal Certification	NO