



SEASONED RED WINE 11%	37949
	Version of 08/01/2026

Description of the product

Red 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
Red wine (Grape, acidifiers: tartaric acid [L(+)-] and lactic acid, 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

Red wine (Grapes, acidifiers: tartaric acid [L(+)-] and lactic acid, 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 : red
- ☒ Flavour : characteristic of salty and peppery red wine

Physico-chemical characteristics

	Theoretical	Tolerance	Analytical
☒ Actual alcoholic strength at 20°C (%vol)	11	± 0,5	
☒ Density at 20°C (g/L)	1000	± 10	

Nutritional calculated Values Groups 2 (for 100 mL)

Energy	62 Kcal 255 KJ	Protéin (g)	0	Carbohydrates - sugars (g)	2.4 0.2
Fat (g)	0	Fibers (g)	0	Salt (g)	1

Microbiological characteristics (for 100 mL)

- ☒ Yeasts and molds: 500 maxi
- ☒ Lactic bacteria: 10 maxi
- ☒ Acetic bacteria: 10 maxi

Storage conditions

Ambient temperature, Protect from air and light

Best before: 18 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

BARDINET SAS – Domaine de Fleurence – 33290 BLANQUEFORT CEDEX - FRANCE

Tél : (+33)5 56 35 84 85 – Email : bardinet@bardinet.fr



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Allergens	Incorporated Substance Règlement UE n° 1169/2011	Presence on the site	Risk of cross contamination is controlled
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 <150 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		