TBF internal reference	STMVAL0010	**Date of completion**	06-11-2026
Supplier name	TBF	**Contact person**	Pierre-Louis Castelain

1. General Information

Commercial name (FR)	STIMULA Vinaigre d'alcool 8° BIDON 10L
Commercial name (NL)	STIMULA Alcoholazijn 8° jerrycan 10L
Commercial name (DE)	STIMULA Branntweinessig 8° Kanister 10L
Commercial name (EN)	STIMULA Spirit vinegar 8% acidity 10L
Brand	STIMULA
Supplier item number	0801608FR
Intrastat code	2209 00 99
Country of origin (production)	France
Country of dispatch	Belgique
Declared net weight (g or ml)	10 000 ml
Drained net weight (g) — if applicable	
Variable weight product	No
Applicable VAT rate (BE)	6%

2. Packaging & Logistics

i L1 = smallest consumer unit with barcode (Qty = 1). L2 = first grouping (case). L3 = layer. L4 = pallet.

2.1 Logistic levels

Level	Description	Qty (nb L1)	EAN / GTIN	L (cm)	W (cm)	H (cm)	Gross wt (kg)	Net wt (kg)	Tare (kg)
L1 (Unit)	Bidon 10L			19.5	19.5	33.5	10.7	10.0	0.7
L2 (Case)	L2 = L1								
L3 (Layer)	Couche	24		117.4	78.0	33.5	256.8	240	
L4 (Pallet)	Palette 80x120	72		120.0	80.0	115	790	720	

2.2 Palletisation

Units per case (PCB)	-
Cases per layer	24
Layers per pallet	3
Cases per pallet	72
Pallet type (Euro 80×120, Block 100×120, H1…)	80x120

3. Shelf Life & Storage Conditions

Shelf life after production — min / optimal / max (days)	Pas de DDM (denrée dispensée de date de durabilité minimale)
Storage temperature — min / optimal / max (°C)	Température ambiante (éviter les chocs thermiques)
Shelf life after opening (days)	
Storage conditions after opening	Température ambiante
Date marking type	N/A (denrée dispensée de DDM)
Date location on packaging	☐ Lid ☐ Base ☐ Side ☐ Packaging ☐ Label ☐ Neck/Collar

4. Organoleptic Characteristics & Use

Product profile (e.g.: reduced pH, pasteurised, commercially sterile, modified atmosphere…)	Vinaigre d'alcool 8 % d'acidité
Appearance & colour	Limpide, Incolore
Taste	Acidité
Odour	Acidité
Texture	Liquide
Size / dimensions (if applicable)	
Number of pieces + weight per piece (if applicable)	
Culinary uses / preparation tips	
Consumer instructions / recommended serving	

5. Standards & Quality Controls

5.1 Physico-chemical characteristics at delivery

Parameter	Minimum	Typical	Maximum	Control method
pH	2.05	2.45	2.85	
Brix / Aw				
Acidity (%)	7.8	8.0	8.2	Acidimétrie
Salt / NaCl (%)				
Moisture (%)				
Other (specify)		Alcool résiduel : ≤ 0,5%		

5.2 Microbiological characteristics at delivery

Microorganism	Typical value	Max / Min	Reference method	Accredited method?
Non concerné (produit acide, pH < 3)				☐ Yes ☐ No
				☐ Yes ☐ No
				☐ Yes ☐ No
				☐ Yes ☐ No
				☐ Yes ☐ No
				☐ Yes ☐ No

6. Product Composition

Ingredient / additive (E…)	Sub-ingredients (if compound)	Origin (country)	% in recipe	% in finished product	GMO?	Remarks
Vinaigre d'alcool	Alcool de betterave, alcool de céréales (blé, maïs, …), alcool de cannes à sucre	France	100		Non	

Ingredient list — FR (label declaration)	Vinaigre d'alcool.
Ingredient list — NL	Alcoholazijn.
Ingredient list — DE	Branntweinessig.
Ingredient list — EN	Spirit vinegar.

7. Allergens (14 mandatory EU allergens — Reg. 1169/2011)

A ticked box means YES

Allergen	Does not contain	Contains	May contain — Cross-contamination		
			Same production line	Same site / facilities	Please specify responsible allergen
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	☒	☐	☐	☐	
Crustaceans	☒	☐	☐	☐	
Eggs	☒	☐	☐	☐	
Fish	☒	☐	☐	☐	
Peanuts	☒	☐	☐	☐	
Soybeans	☒	☐	☐	☐	
Milk (including lactose)	☒	☐	☐	☐	
Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia)	☒	☐	☐	☐	
Celery	☒	☐	☐	☐	
Mustard	☒	☐	☐	☐	
Sesame seeds	☒	☐	☐	☐	
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO_2)	☒	☐	☐	☐	
Lupin	☒	☐	☐	☐	
Molluscs	☒	☐	☐	☐	
Other — please specify	☐	☐	☐	☐	

Max gluten (if present) — mg/kg	
Max sulphites SO_2 (if present) — mg/kg	

8. Nutritional Information

Calculation basis	Per 100 ml
Number of servings per consumer selling unit	
Serving size (g or ml)	

Nutrient	Unit	Per 100 g/ml	Per serving (optional)	Source ☐ Analysis ☐ Calculation
Energy	kJ	5		
Energy	kcal	1		
Total fat	g	0,1		
of which saturated fatty acids	g	0,1		
of which monounsaturated fatty acids	g			
of which polyunsaturated fatty acids	g			
of which omega-3	g			
Carbohydrates	g	0,0		
of which sugars	g	0,0		
Dietary fibre	g	0,0		
Protein	g	0,1		
Salt	g	0,003		
Sodium	g			
Vitamin … (if claim)				
Other mineral … (if claim)				

9. Regulatory Statements

Statement	Applicable?	Exact wording / details
Packaged under protective atmosphere	No	
Heat thoroughly before consumption	No	
Thawed product — do not refreeze	No	
With added water	No	
Formed from pieces of meat/fish	No	
With sweeteners (and sugars)	No	
Contains a source of phenylalanine	No	
Excessive consumption may have a laxative effect	No	

10. Labels & Dietary Profiles

Label / Dietary profile	Applicable?	Certified? — Certification number
Vegan	☒ Yes ☐ No	
Vegetarian	☒ Yes ☐ No	
Gluten-free	☐ Yes ☐ No	
Organic (Organic Farming)	☐ Yes ☒ No	
Halal	☐ Yes ☐ No	
Kosher	☐ Yes ☐ No	

11. GMO / Irradiation / Quality Controls

Declaration	Answer / Details
Product and ingredients are GMO-free	Yes
GMO labelling required (Reg. EC n°1830/2003)	No
Product or ingredients irradiated	No
Metal detection performed	
Detection threshold / type of metals detected	
X-ray inspection performed	No
Other specific controls (vision, weight…)	

12. Validation & Supplier Signature

The signatory confirms that the information provided is complete, accurate and compliant with Belgian and European legislation in force at the date of delivery. Any change will be communicated without delay to The Belgian Factory.

Name & Position	Date	Signature
Pierre-Louis Castelain, Quality manager	6-11-2026	PLC