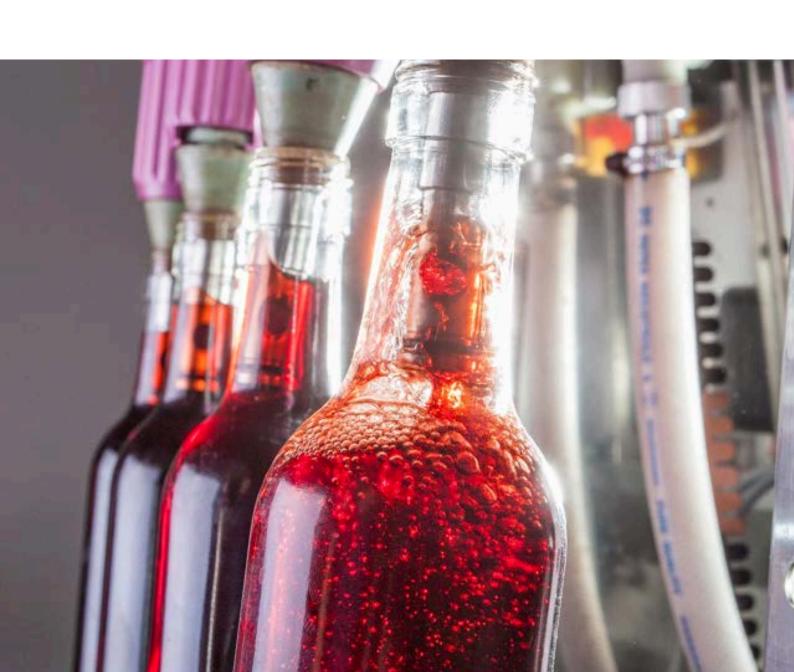


## **Export Capabilities**













**Business Name:** Australian Vinegar Pty Ltd

**ABN:** 79 167 516 663

Address: 12 Rowley Court, Stanthorpe, Queensland 4380, Australia

**Telephone:** +61 (0)7 4681 3673

**Email:** <u>info@australianvinegar.com</u>

Website: <u>www.australianvinegar.com</u>

**LinkedIn**: /company/australian-vinegar

## **BUSINESS DESCRIPTION**

Elevate your food creations with Australian Vinegar's customised wine and fruit vinegar solutions. Our expertise in innovative vinegar manufacturing enables you to cater to diverse market demands, enhancing your product range and satisfying consumer preferences for quality and taste.

## **ACCREDITATIONS**

SQF Code – Safety Quality Food Program, 40123 Organic – Australian Certified Organic, Certificate Number: 12692 Halal - Halal Certification Authority Australia

## **CORE PRODUCTS**

Our range provides you with the foundation to create or enhance your product line, meeting consumer trends towards health and gourmet dining experiences:

- Red Wine Vinegar
- White Wine Vinegar
- Apple Cider Vinegar
- Sherry (Apera) Vinegar
- Balsamic Vinegar
- White Balsamic Vinegar
- Caramelised Balsamic Vinegar
- Kombucha Concentrate

or custom products made to your specification.











## **VINEGAR MANUFACTURING FACILITIES**

The Australian Vinegar Corporate Head office, Innovation Centre and manufacturing facility is located in Stanthorpe, Queensland. Our state-of-the-art manufacturing facility, recognised as one of the most advanced globally, not only ensures a consistent supply of premium vinegar but also embodies our commitment to innovation and excellence. This means your business can rely on us for quality products that are produced sustainably, ensuring we meet your needs today and in the future.

Australian Vinegar is the largest specialised vinegar maker in Australia.

## **Annual production capacity:**

- 2.6 million litres @ 10% acidity
- 6.5 million litres @ 4% acidity

## Tank farm storage capacity:

• Over 1 million litres.

## **Bottling line:**

• Up to 4,800 units per hour.

Our on-site laboratory and quality assurance facilities enables rigorous testing of production batches and contributes to new product development.

## **ALLERGENS**

Australian Vinegar's state-of-the-art manufacturing processes enable us to create clean labelled products for you and your customers. We can provide products without allergen statements, (such as 150D, sulphites or others, subject to local legislation), all while delivering the vibrant colors, rich flavours, and inviting aromas you expect from traditional vinegar. This commitment ensures that our vinegars not only meet but exceed the growing desire for natural, allergen-free choices in today's market.











## **BRAND ARCHITECTURE**



Australian Vinegar (Parent company, B2B)



BRAND	ROLE	DESCRIPTION
Australian Vinegar AV	B2B Parent Company	The parent company is the owner and manufacturer of other brands. AV has an established reputation for quality in the business-to-business market, primarily in units of 5L or more. It does not trade directly with the public. Provides custom, private label, and food-processing/industrial vinegars.
Lírah	Retail Food Service	Fine home dining retail and fine foodservice brand offering premium artisan vinegars in various sizes up to 5L, targeting food enthusiasts and food lovers.
The AV Co.	Retail Food Service	Mainstream retail and foodservice brand offering vinegars in various sizes up to 5L, targeting the main household cooks.



## Australian















## PREMIUM RETAIL EXPORT BRAND

The Australian Vinegar Co. brand, developed by Australian Vinegar for the export market, clearly showcases our vinegar's Australian origin. Our vinegar is crafted from Australia's renowned clean, green, and safe produce, including some of the world's finest grapes, apples, and honey. Known for its high-quality standards and systems, Australia is a leader in food innovation, consistently producing products that are in demand.

The Australian Vinegar Co. base product range provides you with the foundation to create or enhance your product line, meeting consumer trends towards health-focused and gourmet dining experiences. Available in convenient 250ml and 500ml sizes, our products are designed to fit seamlessly into various consumer lifestyles. Additional flavours are available and can be negotiated based on commercially viable volumes. This flexibility ensures that you can tailor our products to meet the specific tastes and demands of your market.

- Red Wine Vinegar
- White Wine Vinegar
- Balsamic Vinegar
- White Balsamic Vinegar
- Caramelized Classic Balsamic Vinegar
- Caramelized Apple Balsamic Vinegar
- Caramelized Honey Balsamic Vinegar
- Organic Apple Cider Vinegar
- Lemon Myrtle Vinegar
- Native Herb Infused Vinegar

or custom products made to your specification.



## 100% Australian Made

Crafted with pride in Stanthorpe, QLD, Australia, supporting local production and expertise.



## Fresh, Local **Ingredients**

We prioritize the freshest local produce for the highest quality and taste.



## **Innovative Techniques**

Our modern fermenting methods ensure a superior vinegar flavour experience.



## **Eco-Conscious**

Committed to sustainability with 100% recyclable packaging and transparent practices.











## **AUSTRALIAN VINEGAR'S AWARDS AND MEDALS**

The Royal Sydney Fine Food Awards is a prestigious competition that recognises and celebrates excellence in food production, highlighting the best in taste, quality, and innovation across a variety of categories.

Our products were honored and awarded at the Royal Sydney Fine Food Awards, showcasing their outstanding quality and excellence in the culinary world.

Grand Reserve Cabernet Vinegar - Royal Sydney Fine Food Awards 2023 - Gold Medal

Grand Reserve Sherry Vinegar - Royal Sydney Fine Food Awards 2023 - Gold Medal

**Lírah Vincotto** - Royal Sydney Fine Food Awards 2023 - Gold Medal

Lírah Caramelised Tastes of Asia Balsamic- Royal Sydney Fine Food Awards 2023 - Silver Medal

Lírah Caramelised Apple Balsamic- Royal Sydney Fine Food Awards 2023 - Bronze Medal





















\*CBL means "caramelised" \*VIN means "vinegar"

\*\* Weights provided are indicative depending on individual products

WEIGHTS FOR ARTICLE & PALLET
<b>DELIVERY CALCULATIONS</b>

Size	Item	lmage	Layers	Height w/out Pallet mm	Height Inc Pallet mm	Number of Ctns	Number of Bottles	Weight w/out Pallet	Total Weight Incl Pallet	Bottles per 20' Container	**Weight per 20' Container
250mL	8 x 250 *CBL		4	1,000	1,135	200	1600	1015	1035	32,000	20,700kg
250mL	8 x 250 *VIN		4	1,000	1,135	200	1600	855	875	32,000	17,500kg
250mL	12 x 250 *CBL	- 10	4	1,000	1,135	132	1584	1005	1025	31,680	20,500kg
250mL	12 x 250 *VIN		4	1,000	1,135	132	1584	846	866	31,680	17,320kg
350mL	6 x 350 *VIN		5	1,000	1,135	160	960	812	832	19,200	16,640kg
375mL	6 x 375 *VIN		4	1,025	1,160	192	1152	864	884	22,464	17,248kg
375mL	6 x 375 *CBL		4	1,025	1,160	192	1152	1012*	1032*	22,464	20,134kg
375mL	12 x 375 *VIN		4	1,025	1,160	96	1152	864	884	22,464	17,248kg
375mL	12 x 375 *CBL	die	4	1,025	1,160	96	1152	1012*	1032*	22,464	20,134kg
500mL	6 x 500 - *VIN Mineral		4	1,088	1,223	148	888	765	785	15,540	13,788kg
500mL	6 x 500 - *VIN Dorica		4	1,180	1,315	192	1152	1061	1081	19,584	18,437kg
750mL	6 x 750 *VIN		4	1,240	1,375	144	864	1055	1075	12,960	16,225kg
750mL	6 x 750 VERJUS		4	1,240	1,375	144	864	1055	1075	12,960	16,225kg
750mL	12 x 750 *VIN	Sie	4	1,240	1,375	64	768	894	914	11,520	13,810kg
1L	6×1L*CBL		4	1,100	1,235	96	576	845	865	10,080	15,188kg
5L	2 x 5L *CBL		4	1,200	1,335	96	192	1380	1400	3,264	23,860kg
5L	3 x 5L *VIN		4	1,200	1,335	56	168	970	990	3,264	16,890kg
1,000L	IBC *VIN		1	1,170				1150	1150	18	20,700kg
1,000L	IBC *CBL		1	1,170				1380	1380	18	24,840kg











## **AUSTRALIAN VINEGAR'S MANUFACTURING FACILITY**



AUSTRALIAN VINEGAR SITE, STANTHORPE



AUSTRALIAN VINEGAR PRODUCTION SPACE



AUSTRALIAN VINEGAR TANK FARM AND BARREL STORAGE



FINISHED PRODUCT FILTER SAMPLING



750ML, 1 LITRE, 5LITRE FILLING LINE



AUSTRALIAN VINEGAR EXPORT LOADING DOCK

# Connect with us today and learn more about our customised vinegar solutions tailored just for your needs!

## **Australian Vinegar**

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