



**Product Data Sheet**  
**SSS Vinegar**  
**White Distilled Vinegar**

**DESCRIPTION**

SSS Vinegar White Distilled Vinegar is the result of the natural acetous fermentation of dilute ethyl alcohol from agricultural origin. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar generators or acetators. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices. It is free of clarifiers, preservatives or other impurities. SSS Vinegar process is meticulously monitored to produce consistent high-quality vinegar with unique characteristics of fine flavor and aroma.

**PHYSICAL AND CHEMICAL PROPERTIES**

SSS Ingredient's White Distilled Vinegar is a clear, bright, transparent product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of white distilled vinegar.

| Property                                      | 50     | 100    | 120    | 150   | 200    |
|---|--------|--------|--------|-------|--------|
| Acidity (Grain or g/L of Acetic Acid, +/- 1%) | 50     | 100    | 120    | 150   | 200    |
| Acidity (% by weight, +/- 1%)                 | 5.00   | 9.86   | 11.8   | 14.6  | 19.2   |
| Residual Alcohol (Proof, max) (2*ABV)         | 0.20   | 0.40   | 0.50   | 0.60  | 0.80   |
| Color (APHA, max)                             | <50    | <50    | <50    | <50   | <50    |
| Density at 20°C (lbs/gallon) = g/mL *8.3454   | 8.3208 | 8.3704 | 8.337  | 8.421 | 8.5463 |
| Density at 20°C (kg/L) = g/mL                 | 0.9971 | 1.0033 | 0.9999 | 1.009 | 1.0241 |
| Approximate pH <sup>(1)</sup>                 | 2.55   | 2.40   | 2.34   | 2.28  | 2.23   |
| Copper (PPM, max) In ppm                      | 0.009  | 0.018  | 0.019  | 0.030 | 0.033  |
| Iron (PPM, max) mg/100g * 10                  | <1     | <1     | <1     | <1    | <1     |
| Lead (PPB, max) ppm * 1000                    | <10    | <10    | <10    | <10   | <10    |

**MICROBIOLOGICAL PROPERTIES**

| Property                   | Specification | Property             | Specification  |
|----------------------------|---------------|----------------------|--|
| Total Standard Plate Count | 10/ml. max.   | Coagulase (+) Staph. | Negative   |
| Coliform                   | 10/ml. max.   | Extraneous Matter    | Nonvisible to the naked eye.                               |
| Yeast/Mold                 | 10/ml. max.   |                      | Sediments and mother of vinegar may appear during storage. |
| E. Coli                    | Negative      |                      |  |
| Salmonella                 | Negative      | Microscopic          | Negative for vinegar eels & insect fragments.              |

**STORAGE**

|                           |           |                     |             |
|---------------------------|-----------|---------------------|-------------|
| Shelf life <sup>(2)</sup> | 24 months | Minimum temperature | 32°F (0°C)  |
|                           |           | Maximum temperature | 90°F (32°C) |

**INGREDIENT STATEMENT:** White Distilled Vinegar

<sup>(1)</sup> PH values in vinegar are only given as a guideline and are not guaranteed

<sup>(2)</sup> Vinegar remains safe for human consumption indefinitely. Shelf life is indicated for best appearance only. Depending on vinegar type and storage conditions, some color changes, sedimentation and mother of vinegar may appear throughout the life of the product. Cooler temperatures and lack of oxygen will slow down these alterations.



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**NUTRITIONAL ANALYSIS (per 100 grams)**

| Grain                         | 50       | 100      | 120      | 150      | 200      |
|-------------------------------|----------|----------|----------|----------|----------|
| Water (g) % *100              | 99.93    | 99.92    | 99.93    | 99.81    | 99.722   |
| Food Energy (KJ) Kcal * 4.184 | <1       | <1       | <1       | 4.184    | 4.184    |
| Food Energy (KCal) Kcal       | <1       | <1       | <1       | 1        | 1        |
| Protein (g) %*100             | <0.01    | <0.01    | <0.01    | <0.01    | <0.01    |
| Fat (g) Fat *100              | <0.01    | <0.01    | 0.03     | <0.01    | 0.03     |
| Trans Fat                     | 0        | 0        | 0        | 0        | 0        |
| Carbohydrate (g)              | <0.01    | <0.01    | <0.01    | 0.06     | 0.11     |
| Ash (%)                       | 0.06     | 0.08     | 0.08     | 0.09     | 0.14     |
| Calcium (mg)                  | 0.489    | 0.386    | 0.387    | 1.32     | 1.33     |
| Phosphorus (mg) Ppm / 10      | 7.398    | 13.325   | 17.70    | 19.123   | 27.514   |
| Iron (mg)                     | <0.1     | <0.1     | <0.1     | <0.1     | <0.1     |
| Sodium (mg)                   | 1.11     | 2.44     | 3.02     | 3.25     | 13.3     |
| Potassium (mg)                | 1.55     | 2.85     | 3.82     | 4.35     | 6.43     |
| Vitamin A (IU)                | 0        | 0        | 0        | 0        | 0        |
| Thiamine (mg) 0.23/1000       | 0.00023  | 0.00028  | 0.00052  | 0.00061  | 0.00069  |
| Riboflavin (mg) mcg/1000      | <0.00045 | <0.00044 | <0.00043 | <0.00043 | <0.00043 |
| Niacin (mg) mcg/1000          | 0.00453  | 0.005    | 0.0063   | 0.008    | 0.0099   |
| Vitamin C (mg)                | <0.1     | <0.1     | <0.1     | <0.1     | <0.1     |
| Vitamin D (mcg)               | <2.5     | <2.5     | <2.5     | <2.5     | <2.5     |
| Dietary Fibers (mg)           | 0        | 0        | 0        | 0        | 0        |
| Sugars (g)                    | 0        | 0        | 0        | 0        | 0        |
| Added Sugars (g)              | 0        | 0        | 0        | 0        | 0        |