



## Product Data Sheet

SSS Vinegar Corporation dba SSS Ingredients LLC.

### Non-GMO White Distilled Vinegar

#### DESCRIPTION

SSS Ingredients LLC. Non-GMO White Distilled Vinegar is the result of the natural acetous fermentation of dilute ethyl alcohol and Non-GMO 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 and has been certified by the Non-GMO Project's Verification Program. SSS Ingredients LLC. process is meticulously monitored to produce consistent high-quality vinegar with unique characteristics of fine flavor and aroma.

#### PHYSICAL AND CHEMICAL PROPERTIES

Non-GMO 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	Specification							
Acidity (Grain or g/L of Acetic Acid, +/- 1%)	50	100	120	150	160	175	200	300
Acidity (% by weight, +/- 1%)	5.00	9.86	11.8	14.6	15.69	17.18	19.2	29
Residual Alcohol (Proof, max) (2*ABV)	0.20	0.40	0.50	0.60	0.63	0.72	0.80	1.25
Color (APHA, max)	<50	<50	<50	<50	<50	<50	<50	<50
Density at 20°C (lbs/gallon) = g/mL *8.3454	8.320	8.370	8.337	8.421	8.435	8.443	8.546	8.65
Density at 20°C (kg/L) = g/mL	0.997	1.003	0.99	1.009	1.012	1.021	1.024	1.037
Approximate pH <sup>(1)</sup>	2.55	2.40	2.34	2.28	2.28	2.26	2.23	2.50
Copper (PPM, max) In ppm	0.009	0.018	0.019	0.030	0.030	0.032	0.033	0.053
Iron (PPM, max) mg/100g * 10	<1	<1	<1	<1	<1	<1	<1	<1
Lead (PPB, max) ppm * 1000	<10	<10	<10	<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		Negative for vinegar eels & insect fragments.
Salmonella	Negative	Microscopic	

#### 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	160	175	200	300
Water (g) % *100	95	91	89	86	85	83	81	72
Food Energy (KJ) <b>Kcal * 4.184</b>	79.5	150.6	167.4	217.6	230.1	251	280.3	426.8
Food Energy (KCal) Kcal	19	36	40	52	55	60	67	102
Protein (g) %*100	<0.01	<0.01	<0.01	<0.01	<0.01	<0.01	<0.01	<0.1
Fat (g) Fat *100	<0.01	<0.01	<0.03	<0.01	<0.01	0.03	0.03	0.03
Trans Fat	0	0	0	0	0	0	0	0
Carbohydrate (g)	<0.01	<0.01	<0.01	0.06	0.06	0.09	0.11	0.13
Ash (%)	0.06	0.08	0.08	0.09	0.09	0.14	0.14	0.14
Calcium (mg)	0.489	0.386	0.387	1.32	1.32	1.33	1.33	1.35
Phosphorus (mg) <b>Ppm / 10</b>	7.398	13.325	17.70	19.123	22.45	23.385	27.514	31.421
Iron (mg)	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Sodium (mg)	1.11	2.44	3.02	3.25	3.94	6.54	13.3	15.6
Potassium (mg)	1.55	2.85	3.82	4.35	5.13	5.67	6.43	7.12
Vitamin A (IU)	0	0	0	0	0	0	0	0
Thiamine (mg) 0.23/1000	0.00023	0.00028	0.00052	0.00061	0.00063	0.00067	0.00069	0.00074
Riboflavin (mg) <b>mcg/1000</b>	<0.00045	<0.0044	<0.00043	<0.00043	<0.00043	<0.00043	<0.0004	<0.0004
Niacin (mg) <b>mcg/1000</b>	0.00453	0.005	0.0063	0.008	0.0085	0.0091	0.0099	0.012
Vitamin C (mg)	<0.1	<0.1	<0.1	<0.1	<0.01	<0.1	<0.1	<0.01
Vitamin D (mcg)	<2.5	<2.5	<2.5	<2.5	<2.5	<2.5	<2.5	<2.5
Dietary Fibers (mg)	0	0	0	0	0	0	0	0
Sugars (g)	0	0	0	0	0	0	0	0
Added Sugars (g)	0	0	0	0	0	0	0	0

\* Organic acids contribute 3.5 calories per gram.