



Product Data Sheet
SSS Vinegar
Non GMO White Distilled Vinegar
230 Grain

DESCRIPTION

SSS Vinegar Non-GMO 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 and has been certified by the Non-GMO Project Verification Program. 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 Vinegar 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%)	230
Acidity (% by weight, +/- 1%)	23.0
Residual Alcohol (Proof, max) (2*ABV)	0.90
Color (APHA, max)	<100
Density at 20°C (lbs/gallon) =g/mL*8.3454	8.60
Density at 20°C (kg/L) = g/mL	1.025
Approximate pH ⁽¹⁾	2.24
Copper (PPM, max)	0.033
Iron (PPM, max) mg/100g*10	<1
Lead (PPB, max) ppm*1000	<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 ⁽²⁾	24 months	Minimum temperature	32°F (0°C)
		Maximum temperature	90°F (32°C)

INGREDIENT STATEMENT: NGP White Distilled Vinegar 230 Grain

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

⁽²⁾ 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	225
Water (g)	99.6
Food Energy (KJ) Kcal *4.184	292.9
Food Energy (KCal)	70
Protein (g) % *100	<0.01
Fat (g) Fat *100	0.03
Trans Fat	0
Carbohydrate (g)	0.11
Ash (%)	0.11
Calcium (mg)	1.33
Phosphorus (mg) Ppm/10	28.124
Iron (mg)	<0.1
Sodium (mg)	13.4
Potassium (mg)	6.85
Vitamin A (IU)	0
Thiamine (mg) 0.23/1000	0.0007
Riboflavin (mg) mcg/1000	<0.0004
Niacin (mg) mcg/1000	0.0099
Vitamin C (mg)	<0.01
Vitamin D (mcg)	<2.5
Dietary Fibers (mg)	0
Sugars (g)	0
Added Sugars (g)	0