



Product Data Sheet

SSS Vinegar

Organic White Distilled Vinegar 120 Grain

DESCRIPTION

SSS Vinegar Organic 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 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%)	120
Acidity (% by weight, +/- 1%)	12.0
Residual Alcohol (Proof, max) (2*ABV)	0.60
Color (APHA, max)	<100
Density at 20°C (lbs/gallon) =g/mL*8.3454	8.45
Density at 20°C (kg/L) = g/mL	1.000
Approximate pH ⁽¹⁾	2.29
Copper (PPM, max)	0.032
Iron (PPM, max)	<0.22
Lead (PPB, max)	<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: Organic White Distilled Vinegar 120 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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Nutrition Facts

____ servings per container
Serving size _____ (100g)

Amount per serving
Calories **0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 5mg **0%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 0g

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.