



## Product Data Sheet

### SSS Vinegar

#### Organic White Distilled Vinegar 200 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%)	<b>200</b>
Acidity (% by weight, +/- 1%)	20.0
Residual Alcohol (Proof, max) (2*ABV)	0.90
Color (APHA, max)	<100
Density at 20°C (lbs/gallon) =g/mL*8.3454	8.55
Density at 20°C (kg/L) = g/mL	1.024
Approximate pH <sup>(1)</sup>	2.25
Copper (PPM, max)	0.032
Iron (PPM, max) mg/100g*10	<0.24
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 <sup>(2)</sup>	24 months	Minimum temperature	32°F (0°C)
		Maximum temperature	90°F (32°C)

**INGREDIENT STATEMENT:** Organic White Distilled Vinegar 200 Grain

<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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# 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 10mg **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.