

langloiscompany.com

PRODUCT

FOOD GRADE

DESCRIPTION

CONTAINER

YIELD

STORAGE

PALLET

USES

INGREDIENTS

NUTRITION

WHITE DISTILLED VINEGAR - 100 GRAIN (10% Volatile Acidity) #527

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

This product is the result of the acetous fermentation of dilute ethyl alcohol. 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 practices under strict sanitary conditions and Federal guidelines for Good Manufacturing Practices. This product shall appear clear and free from any foreign materials. This product has been diluted with water to an acidity of 10% or 100 grain.

4/1 Gallon Cases and 422 lb. Barrel

There are 256 servings (single TBSP or 15g) per gallon.

Dry Storage. Keep unopened bottles stored in a clean, cool, and dry place. Refrigeration of vinegar is not necessary.

12 case tie per layer, 6 layers high max, 72 cases per pallet

This product is commonly used to add acidity to sauces, marinades, brines, or salad dressings. This product is ideal for use as a cleaning agent.

Distilled Vinegar, Water

Amount Per Serving			
Calories 5	С	Calories from Fat	(
		% Dally Valu	e
Total Fat 0g		0	%
Saturated Fat	0g	0'	%
Trans Fat 0g			
Cholesterol 0mg	9	0	%
Sodium 0mg		0	%
Total Carbohyd	rate	og 0'	%
Dietary Fiber (Ͻg	0	%
Sugars 0g			
Protein 0g			
Vitamin A 0%		Vitamin C 0%	
Calcium 0%		Iron 0%	