

Technical Data Sheet

Product Code - 600621 Red Italian Style Vinegar 50 Grain

06/21/2018; Version: 1

DESCRIPTION:

Reduced to 50 grain, this vinegar is flavored with wine to create an aromatic and flavorful option in creating top notch salad dressings, enhance veggies or to marinate your favorite meat and fish. Whichever ways you choose to use it, Red Italian Style Vinegar's variety of uses and benefits make it a great addition to any restaurant, café, or catering service.

KOSHER:

Non

HANDLING AND STORAGE:

Store at room temperature.

SHELF LIFE:

Shelf life 18 months from date of manufacture

PACKAGING:

Packaging SizesCase Size inches (LWH)Cubic FeetTi x Hi4/1 gal box12.313 x 12.13 x 12.6251.0912 x 4

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA



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Ingredients: Distilled vinegar diluted with water to 5% acid strength, Wine, Salt, Caramel color, Red 40.

NUTRIENT	PER 100g	UNIT	
Calories	20.8	kcal	
Total Fat	0	g	
Saturated Fat	0	g	
Trans Fat	0	g	
Polyunsaturated Fat	0	g	
Monounsaturated Fat	0	g	
Cholesterol	0	mg	
Sodium	39.6	mg	
Total Carbohydrate	0	g	
Dietary Fiber	0	g	
Total Sugars	0	g	
Added Sugars	0	g	
Protein	0	g	
Vitamin D	0	mcg	
Calcium	1.7	mg	
Iron	0	mg	
Potassium	2.4	mg	
Vitamin A	0	mcg RAE	
Vitamin C	0	mg	
Ash	0.1	g	
Water	94.4	g	

256 servings p Serving size	er contair 1 Then	ner (15ml)
Amount per serving	ТТБЭР	(TOILL)
Calorie	S	0
	%	Daily Value
Total Fat 0g		0%
Sodium 5mg		0%
Total Carbohydra	ate 0g	0%
Total Carbonyun		

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification.

Allerg	en*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
		No	No	No	No	No	No	No	No

^{*}As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free** Yes

^{**} As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.