



langloiscompany.com

PRODUCT

WHITE DISTILLED VINEGAR - 50 GRAIN (5% Volatile Acidity) #526

FOOD GRADE

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 there under.

DESCRIPTION

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 the 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 to an acidity of 5% or 50 grain.

CONTAINER

4/1 Gallon Cases

YIELD

There are 256 servings (1 TBSP or 15g) per gallon.

STORAGE

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

PALLET

12 cases per layer, 6 layers high max for a total of 72 cases per pallet.

USES

This product is commonly used to add acidity to sauces, marinades, brines, or salad dressings. This product can also be used as a cleaning item.

INGREDIENTS

Distilled Vinegar, Water

NUTRITION

Nutrition Facts	
Serving Size 1 TBSP (15g)	
Amount Per Serving	
Calories 5	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%
Folate 0%	
*Percent Daily Values are based on a 2,000 calorie diet.	