



langloiscompany.com

PRODUCT

APPLE CIDER VINEGAR - 50 GRAIN (5% Volatile Acidity) #529

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 thereunder.

DESCRIPTION

Apple Cider Vinegar is the result of the alcoholic and subsequent acetous fermentation of the juice of apples. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar acetators. This Apple Cider Vinegar has been diluted with water to an acidity of 5% or 50 grain. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

4/1 gallon cases, 12 tie per layer, 6 layers high max, 72 cases per pallet

APPEARANCE

This product has a bright amber color. It is free from any pronounced foreign flavors or odors. The odor and flavor are clean and characteristic of apple cider vinegar.

SHELF LIFE

One Year Unopened

USES

This product is commonly used to add acidity to foods, sauces and salad dressings.

INGREDIENTS

Apple Cider Vinegar, Water.

**NUTRITION
(100 gram)**

Nutrition Facts	
Serving Size (100g)	
Amount Per Serving	
Calories 15	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 0g	
Vitamin A 0%	• Vitamin C 2%
Calcium 0%	• Iron 4%
Folate 0%	
<small>*Percent Daily Values are based on a 2,000 calorie diet</small>	