

Product Data Sheet



FLEISCHMANN'S ORGANIC WHITE DISTILLED VINEGAR (Specification # 405)

DESCRIPTION

Fleischmann's Organic White Distilled Vinegar is the result of the acetous fermentation of dilute organic ethyl alcohol. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar 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 and is Kosher certified. Fleischmann's vinegar process is meticulously monitored to produce consistent high quality vinegar with unique characteristics of fine flavor and aroma. The product is certified organic by Quality Assurance International (QAI).

PHYSICAL AND CHEMICAL PROPERTIES

Fleischmann's Organic 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%)	120	200	300
Acidity (% by weight, +/- 1%)	11.85	19.52	28.94
Residual Alcohol (Proof, max)	1.0	1.67	2.50
Residual Alcohol (% by volume, max)	0.5	0.83	1.25
Color (APHA, max.)	50	83	125
Density at 20°C (lbs/gallon)	8.45	8.55	8.65
Density at 20°C (kg/L)	1.013	1.025	1.037
Approximate pH ⁽¹⁾	2.4	2.24	2.18
Copper (PPM, max)	1.0	1.67	2.50
Iron (PPM, max)	2.0	3.33	5.00
Lead (PPB, max)	79	132	198

MICROBIOLOGICAL PROPERTIES

Property	Specification	Property	Specification
Total Standard Plate Count	10/ml. max.	Coagulase (+) Staph.	Negative
Coliform	10/ml. max.	Extraneous Matter	None visible 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 ⁽²⁾	24 months	Minimum temperature	32°F (0°C)
		Maximum temperature	90°F (32°C)

INGREDIENT STATEMENT: Organic White Distilled Vinegar

120 SKU# 016555000010X⁽³⁾
300 SKU# 016555000030X⁽³⁾

200 SKU# 016555000020X⁽³⁾

Revised: February 3, 2017



⁽¹⁾ pH values in vinegar are only given as a guideline and are not guaranteed

⁽²⁾ 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.

⁽³⁾ The X in the SKU# stands for several possible packaging formats (2 for 55 gallon drums, 7 for 275 gallon totes, and 0 for bulk)

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NUTRITIONAL ANALYSIS (per 100 grams)

Grain	120	200	300
Water (g)	88	80	70
Food Energy (KJ)	175	292	438
Food Energy (KCal)	42	70	105
Organic acids*(g)	12	20	30
Protein (g)	0	0	0
Fat (g)	0	0	0
Trans Fat	0	0	0
Carbohydrate (g)	0	0	0
Ash (g)	0	0	0
Calcium (mg)	0	0	0
Phosphorus (mg)	0	0	0
Iron (mg)	0	0	0
Sodium (mg)	1.2	2.0	3.0
Potassium (mg)	4.8	8.0	12
Vitamin A (IU)	0	0	0
Thiamine (mg)	0	0	0
Riboflavin (mg)	0	0	0
Niacin (mg)	0	0	0
Vitamin C (mg)	0	0	0
Vitamin D (mcg)	0	0	0
Dietary Fibers (mg)	0	0	0
Sugars (g)	0	0	0
Added Sugars (g)	0	0	0

*Organic acids contribute 3.5 calories per gram.