

289033

East Coast Olive Oil

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CORPORATION

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Red Wine Vinegar at 100 Grain Product Specification Sheet



Description

Red Wine Vinegar is the result of the acetous fermentation of wine or the alcoholic fermentation of the juice of grapes to wine and the subsequent acetous fermentation of that wine to vinegar. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti*. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices. Our vinegar process is meticulously monitored to produce consistent high quality vinegar with unique characteristics of fine flavor and aroma.

Physical Properties

Red wine vinegar is a rose to deep red, bright, transparent product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of red wine vinegar.

Property	Specification
Color	Rose to Deep Red
Density at 20°C	8.4lbs/gallon at 50grain (1.007 kg/l) 8.45lbs/gallon at 100 grain (1.013 kg/l)
Shelf Life	6 months
Min/Max. Temps.	32°F/80°F

Chemical Properties

Property	Specification	Property	Specification
Acidity	120 Grain Or 50grain (50g/l)	Copper	1.0 PPM Max.
Residual Alcohol	1.0 Proof Max.	Iron	10.0 PPM Max.
Approximate pH	2.7 (not guaranteed)	Lead	.3 PPM Max.
		Total Sulfur	150ppm Max.

Microbiological Properties

Property	Specification	Property	Specification
Coliform	10/ml. Max.	Coagulase(+) Staph.	Negative
Yeast/Mold	10/ml. Max.	Extraneous Matter	None Visible
E. Coli	Negative	Microscopic	None Visible
Salmonella	Negative	Total Standard Plate Count	10/ml. Max.

Nutritional Information--Per 100grams when diluted 100grain with Water			
Water (g)	89	Iron (mg)	<1
Food Energy	35/146	Sodium (mg)	6
Protein (g)	0	Potassium (mg)	80
Fat (g)	0	Vitamin A (IU)	<1
Carbohydrate (g)	<1	Thiamine (mg)	<1
Ash (g)	<1	Riboflavin (mg)	<1
Calcium (mg)	8	Niacin (mg)	<1
Phosphorus (mg)	10	Vitamin C (mg)	<1
Dietary Fibers (mg)	0	Sulfur (g)	<1