



**ALIMENTS  
REINHART  
FOODS  
LIMITED / LTÉE**

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**PLANTS:**

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7449 HWY 26  
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CANADA L0M 1S0

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2050, BOUL. INDUSTRIEL  
CHAMBLY, QUÉBEC  
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[www.reinhartfoods.com](http://www.reinhartfoods.com)



**SAROMA PURE WHITE VINEGAR**

**UPC #: 40204 00001**

**DESCRIPTION:**

PRODUCT SHALL BE WHITE VINEGAR. WHITE VINEGAR IS AN AGED AND FILTERED PRODUCT OBTAINED FROM THE ACETOUS FERMENTATION OF DILUTED DISTILLED ETHANOL OF NATURAL ORIGIN.

**DECLARATION:**

PURE WHITE VINEGAR. CONTAINS 5% ACETIC ACID BY VOLUME.

**PHYSICAL + CHEMICAL SPECIFICATIONS:**

COLOUR:	CLEAR AND COLOURLESS
FLAVOUR:	CLEAN ACIDIC TASTE
ODOUR:	FREE FROM ANY OFF ODOURS
FORM:	NON-VISCOUS LIQUID
FOREIGN MATERIAL:	NO MOTHER OF VINEGAR, FLOATING PARTICLES, INSECT FRAGMENTS OR OTHER FOREIGN MATERIAL.

TOTAL ACIDITY	as %:	5.0 - 5.12% (w/v)
	as Can Grains:	83.3 - 85.3 GRAINS
	as USA Grains:	50 - 51.2 GRAINS
SPECIFIC GRAVITY @ 20°C:		1.002- 1.012 (PYCNOMETER)
pH:		2.5 - 3.5

**MICROBIOLOGICAL SPECIFICATIONS:**

FREE OF PATHOGENS

**PACKAGING:**

4/4 L POLY BOTTLES PER CASE. 39 CASES PER PALLET.

**CODING:**

EACH INDIVIDUAL BOTTLE HAS A DATE CODE ON THE FRONT OF THE BOTTLE ABOVE THE LABEL. THE DATE CODE FOLLOWS THE BEST BEFORE / MEILLEU AVANT CODING SYSTEM. FOR EXAMPLE, VINEGAR PACKAGED ON JANUARY 10, 2012 WILL HAVE A DATE CODE OF:

**BB / MA 2017 JA 10  
RS 1259 L2 158**

2017 JA 10 IS THE BEST BEFORE DATE FOR THE PRODUCT. RS INDICATES REINHART, STAYNER, ONTARIO PLANT LOCATION (RC=CHAMBLY, QUEBEC, RP=SURREY, BRITISH COLUMBIA), 1259 IS THE TIME OF DAY AND L2 IS THE LINE THE VINEGAR IS PACKED ON (IF APPLICABLE), 158 IS THE KOSHER STATUS.

EACH CASE HAS A SIMILAR BEST BEFORE DATE ON THE SIDE OF THE BOX BUT IN THE GS1 NUMERIC FORMAT OF:

**BEST BEFORE / MEILLEUR AVANT YYYY-MM-DD 2017-01-10**

**HANDLING CONSIDERATIONS:**

ONCE A VINEGAR BOTTLE IS OPENED WE CANNOT GUARANTEE THAT THE VINEGAR WILL NOT FORM MOTHER OF VINEGAR. IT IS RECOMMENDED THAT VINEGAR BE PLACED IN COOLER STORAGE DURING NON-USE TO REDUCE THE CHANCE OF MOTHER OF VINEGAR FORMATION. MOTHER OF VINEGAR IS A NATURAL GROWTH PROCESS OF VINEGAR AND IS NOT HARMFUL. ADDITIONAL INFORMATION CONCERNING MOTHER OF VINEGAR IS AVAILABLE UPON REQUEST.

**STORAGE & SHELF LIFE:**

THE PRODUCT SHALL RETAIN THE SPECIFIED QUALITIES FOR A MINIMUM OF FIVE YEARS WHEN STORED IN UNOPENED CONTAINERS AT AMBIENT TEMPERATURES AND NORMAL RELATIVE HUMIDITY.

**KOSHER STATUS:**

COR 158

**NUTRITION INFORMATION:**

AVAILABLE UPON REQUEST

**ALLERGEN INFORMATION:**

AVAILABLE UPON REQUEST

**WE BELIEVE THE INFORMATION IN THIS BULLETIN IS ACCURATE. HOWEVER, WE DISCLAIM ALL LIABILITY IN CONNECTION WITH THE USE OF THE INFORMATION OR THE PRODUCTS.**

Date: April 4, 2012

Rev: 01

Approved By: