Tech Sheet
EA White Wine Vinegar 250mL
2025



Produced through the natural acetic fermentation of white wine, EA White Wine Vinegar has 6% acidity and offers a clean, vibrant flavor. With its clear, golden-yellow appearance and distinctive aroma, it delivers the fresh acidity characteristic of traditional wine vinegar.

Ingredients:
Wine vinegar, preservative (sulfites – E220).
Allergens: Contains sulfites.

Analytical Data:

Total Acidity (expressed as acetic acid)	6,0 ± 0,2 g/100 mL
Residual Alcohol	< 0,5 % vol.
Total Sulfur Dioxide	≤ 140 mg/L
Shelf Life	5 years

Versatile and well-balanced, EA White Wine Vinegar is ideal for dressing salads and vegetables, preparing marinades and vinaigrettes, or adding a bright, tangy finish to a variety of dishes.

Storage: Store in a cool, dry place, away from heat and direct sunlight. Keep tightly closed after opening.

Product of Portugal

Case Information:
Units per Case: 12
Case Weight: 6.324 kg

Pallet Information:
Cases per Pallet: 98
Pallet Weight: 619.75 kg (excluding pallet)