



# Champagne Vinegar 2/5L

## Vinaigre de Champagne

PRODUCT OF FRANCE



► DRY SAVORY

► VINEGARS

► CHAMPAGNE VINEGAR

### Product Description

- This Champagne vinegar comes from the region of Champagne Ardenne in the north-east of France. It is made from the sediment of Champagne and aged in oak barrels. This unique and delicate vinegar will enhance salads, sauces and marinades.

### Pack and Case Specifications

**Pack Net Weight**

5L

**Packs per Case**

2

**Case Size (LxWxH)**

10.95"x 7.8"x 12.16"

**Case Cube**

0.60ft3

**Case Gross Weight**

23.8lb

**Cases per Pallet**

100 (20/5)

### Microbiological

Not concerned

### Ingredients

WHITE WINE VINEGAR.

### Physical

Total acidity (acetic): 7.0 +/- 0.2g/100ml  
pH: 2.6 +/- 0.4  
Residual alcohol (%volume): <1.5  
Sulfites: <30 ppm

### Organoleptic

Color: Yellow  
Odor: Vinegary  
Appearance: Translucent  
Flavor: Vinegary

### Nutrition

#### Nutrition Facts

Serving Size 1 Tbsp (15g)  
Servings Per Container 333

Amount Per Serving  
Calories 0      Calories from Fat 0

% Daily Value\*

Total Fat 0g      0%

Saturated Fat 0g      0%

Trans Fat 0g

Cholesterol 0mg      0%

Sodium 0mg      0%

Total Carbohydrate 0g      0%

Dietary Fiber 0g      0%

Sugars 0g

Protein 0g

Vitamin A --%      •      Vitamin C --%

Calcium --%      •      Iron --%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:  
Calories: 2,000      2,500

Total Fat      Less than 65g      65g

Saturated Fat      Less than 20g      25g

Cholesterol      Less than 300mg      300mg

Sodium      Less than 2,400mg      2,400mg

Total Carbohydrate      300g      375g

Dietary Fiber      25g      30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

### Allergens

NO SULFITES ADDED.

### Directions

Ready To Serve

### Certificates and Claims

Non ionized.  
GMO-Free.

### Storage and Shelf Life

Store at ambient temperature and away from light. Avoid thermic shocks. A slight cloudiness is normal (fermentation). Shelf life: 36 months.

### UPC code



10888513201490

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