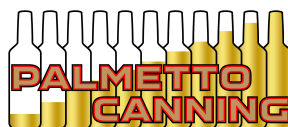


Corporate Office:
Palmetto Canning Company, Inc.
3601 US 41
Palmetto, FL 34220



Sales & Support:
WineOrders@PalmettoCanning.com
813-278-5099
9:00 - 5:00 PM EST

ITEM SPECIFICATION SHEET

Item Name:	Item No.:	Revision Date:	Item Type:	Version No.:	Density	Ready To Eat	GRAS Ingredient
Premium American Sauterne Cooking Wine	W12038	5/6/24	Denatured Wine	2	8.27 lbs/gal.	No	Yes

Description: A liquid white wine mixture intended for culinary purposes only. Wine with added salt to denature, preservatives for shelf stability.

Ingredient Statement: Wine, Salt, Potassium Sorbate, Potassium Metabisulfite

Analytics:	Target	Lower Limit	Upper Limit	Method	CCP	Listed on COA	Testing Entity
Salt	1.50%	1.50%	1.80%	AOAC 971.27	Yes	Yes	In-house
Alcohol %	12.00%	11.0%	13.0%	AOAC 920.57	Yes	Yes	In-house
pH	Variance	3.0	3.3	pH Meter	Yes	Yes	In-house
Specific Gravity	Variance	0.984	0.998	Hydrometer	No	Yes	In-house
Sulfur Dioxide	Variance	10ppm	125ppm	AOAC 990.28	No	No	In-house
Sorbates	Variance	225	290	Theoretical	No	No	In-house
TPC	<100 CFU/mL	N/A	N/A	N/A	No	No	N/A
Yeast	<10 CFU/mL	N/A	N/A	N/A	No	No	N/A
Mold	<10 CFU/mL	N/A	N/A	N/A	No	No	N/A

Allergens: None

Sensitive Ingredients: Sulfites. >10ppm

Bioengineered/GMO Status: (Exempt) Ingredients in this product are derived from bioengineering, but are not expected to contain modified DNA or proteins derived from modified DNA as a result of a validated fermentation or distillation processes.

PFAS Status: Does not contain any perfluoroalkyl or polyfluoroalkyl chemicals, or "PFAS".

Vegetarian Status: Suitable for vegetarian status

Vegan Status: Suitable for vegan status

Halal Status: Non-Halal

Kosher Status: Not Kosher

Organic Status: Non-Organic

Prop 65: Non-applicable. No carcinogenic, developmental, reproductive health hazards.

Sewer & Sludge: Does not contain or used in production

Gluten Free: Suitable for gluten free status

Irradiation: Not made with any form of irradiation

Heavy Metals: Not made with any form of heavy metals

Origin: Florida, United States of America

Animal Testing: Not present or utilized

Product Form: Liquid Mixture

Intended Use: Food Ingredient Only

Environmental: Avoid releasing into environment. Dispose in accordance with local, territorial, national and international regulations.

Ingredient Origin: Wine	USA	Shelf Life: Refrigerated	1095 days
Salt	USA	Ambient	1095 days
Potassium Sorbate	China	Storage: 33 F (1 C) Min.	90 F (32 C) Max.
Potassium Metabisulfite	Germany	Container:	Keep closed.

Appearance: Light straw color. Clear. Sediment may develop over time. "Shake well before use" recommended for standalone retail item labeling.

Aroma/Flavor: Salty white wine with notes of sweet, crisp, acidity. Clean and distinctive of cooking wine.

Hazards:

Handling: Use protective eyewear, gloves and clothing. Empty containers may contain flammable alcohol vapors.

Flammability: Flammable, keep away from ignition sources.

Incompatible Materials: Do not mix with oxidizers.

Ecological: Product biodegrades readily in aerobic and anaerobic conditions, and in heat over 90 degree F.

Transport Labeling: Non-hazardous exempt per 49 CFR 173.15, contains less than 24% alcohol.

Personal: Protect skin and eyes. Flush with water if direct splash contact is made. Minor irritations can occur.

Facility: Will corrode stainless steel and erode concrete if left for long periods of time.

Ingestion: Do not ingest. Cooking wine is not potable. If ingested, consume large quantities of water.

SDS: Please refer to separate Palmetto Canning All Cooking Wine Safety Data Sheet

Naming: "Sauterne Cooking Wine" is used as a semi-generic designation per 27 CFR 4.24. Product not linked to specific wine region.

Wine is styled after the respective industry trade-name recipes for flavor expectations and standards for Sauterne cooking wines.

Regulatory: This product is intended to only be used as an added food ingredient in hot food preparation. Do not consume as beverage wine.

Permit Information: Blended by De Vinco Company, a wholly-owned winery subsidiary of Palmetto Canning. TTB Winery Permit: BWN-FL-21063