

**Corporate Office:**  
 Palmetto Canning Company, Inc.  
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 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
Michiu Style Cooking Wine	MC10508	9/14/19	Denatured Wine	6	8.27 lbs/gal.	No	Yes

**Description:** Wine with added salt to denature with the addition of preservatives for shelf stability.

**Ingredient Statement:** Wine, Salt, Natural Flavoring

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 %	10.50%	9.0%	12.0%	AOAC 920.57	Yes	Yes	In-house
pH	Variance	3.0	4.20	pH Meter	Yes	Yes	In-house
Specific Gravity	Variance	0.988	1.1	Hydrometer	No	Yes	In-house
Sulfur Dioxide	Variance	10ppm	125ppm	AOAC 990.28	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:** Yes. Supervised by the Orthodox Union

**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.

<b>Ingredient Origin:</b> Wine	USA	<b>Shelf Life:</b> Refrigerated	720 days
Salt	USA	Ambient	90 days
Natural Flavoring	USA	Opened, Ambient	30 days

**Storage:** 33 F (1 C) Min. 90 F (32 C) Max.  
 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:** "Michiu" is a semi-generic designation. Product is not geographically linked to any specific wine region.

Wine products are styled after the respective industry trade-name recipes for flavor expectations and standards for 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