



Technical Data Sheet
Product Code - 600862
White Cooking Wine
Alcohol 12% by volume

2020-08-14; Version: 3

DESCRIPTION:

With a pale golden color and deliciously light white wine taste, this white cooking wine will be a staple ingredient for many popular dishes! Compared to other types of cooking wines, white cooking wine has a lightly flavored, delicate taste that complements lighter fare. This versatile white cooking wine is especially popular in seafood recipes, soups, and Italian dishes like risotto. It imparts wonderful flavor in salad dressings, poultry dishes, and even vegetables and soups.

KOSHER:

Non

HANDLING AND STORAGE:

Store at room temperature.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
4/1 gal box	12.44 x 12.44 x 10.06	0.90	12 x 4

BIOENGINEERING STATUS: Does not contain a bioengineered substance or ingredients derived from bioengineering.*

*The terms "bioengineered substance" and "derived from bioengineering" as defined in the National Bioengineered Food Disclosure Standard.

COUNTRY OF ORIGIN: USA



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Ingredients: Wine, Salt, Potassium sorbate (preservative), Sodium metabisulfite (preservative).

Nutrition Facts	
128 servings per container	
Serving size	2 Tbsp (30mL)
Amount per serving	
Calories	25
% Daily Value	
Total Fat 0g	0%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
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** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.