

Organic White Wine Vinegar 6% acidity 5l

White wine is fermented into vinegar in the acetator through acetic acid bacteria and constantly supplied oxygen. The finished vinegar is filtered and bottled, without being heated. Its intense flavour pairs wonderfully with robust salads, but it's also excellent for pickling vegetables.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Salt	0.04 g
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Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Ja
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein

Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein