



Minus 8 Vinegar

Product Images



Description

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Additional Information

SKU	76694
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About Producer	Minus 8 is a family-owned vineyard in Niagara, Canada, where the hot summers and cold winters allow us to craft exceptional vinegars and verjus from our grapes. Our first and flagship vinegar, Minus 8, was named after the temperature at which the grapes were harvested.
Energy (Kcal)	183.0000
Energy (KJ)	765.0000
Fat	0.0000
of which saturates	0.0300
Fibre	0.0000
Ingredients	Wine Vinegar, 5% Acetic Acid
Brands	Minus 8
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Lactose Intolerant, Suitable for Coeliacs
Protein	1.0100
Salt	0.0100
Size	200ml
Pack Size	12
Storage Instructions	Optimal storage conditions are 12°C and 45% humidity out of direct sunlight.
Country of Origin	Canada

