



Minus 8 Dehydr8 Vinegar

Product Images



Description

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Additional Information

SKU	76702
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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.
Directions for use	This is used by chefs as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing and vinaigrettes. Excellent with fruits, nuts and cheeses. Mixologists use the sweet and sour complex palate to invigorate cocktails.
Allergen Statement	Verjus may contain sulphites.
Energy (Kcal)	182
Energy (KJ)	761
Fat	0.0000
of which saturates	0.0000
Fibre	0.0000
Ingredients	Wine Vinegar, 5% Acetic Acid
Brands	Minus 8
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans
Protein	1
Salt	0.03
Size	200ml
Pack Size	12
Storage Instructions	Upright 55°F / 12°C optimal, 45% humidity, similar to wine cellar conditions are optimal
Country of Origin	Great Britain

