

Vinegar essence 25%

Food quality

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Advantages of the product

- Food quality
- Acid content of 25%
- Versatile use in kitchen and household
- Can be diluted to 5% or 10% vinegar essence
- Production in Bavaria



No animal testing



Without dyes, optical brighteners, bleaches, palm oil, enzymes, petrochemical ingredients



Only essential ingredients are used in our products

Application

You get a 5% vinegar or tasty seasoning by adding 4 times the amount of liquid such as water or wine or fruit juice (e.g. apple juice). By adding 1.5 times the amount of liquid you get a 10% vinegar.

Storage

Store in a cool, dry place. Protect from sunlight.

Container

25 kg can

