

Technical Data Sheet Product Code - 600862/FWWW White Cooking Wine Alcohol 11% by volume

2025-10-21; Version: 6

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.

PACKAGING:

The dimensions below are approximate and may vary depending on manufacturing location.

 Packaging Sizes
 Case Size inches (LWH)
 Cubic Feet
 Ti x Hi

 4/1 galbox
 12.375 x 12.375 x 12.75
 1.13
 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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US INGREDIENT LINE AND NUTRITION:

Ingredients: White wine, Water, Salt, Citric acid, Potassium sorbate and Sodium metabisulfite (preservatives),

Natural flavor. Contains: Sulfites

Nutrition Fa 128 servings per contain Serving size 2 Tbsp	ner
Calories	20
Total Fat 0g	Daily Value
Sodium 170mg	7%
Total Carbohydrate 0g	0%
Protein 0g	
Not a sgnificant source of saturated by teans detay foot bibli sugars, added sugars, witers con, and potassours.	

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.

ALLERGENS AND SENSITIVTIES:

Milk	Egg	Fish	Crustaceans	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans	Mustard Seeds	Sesame Seeds	Sulfites ≥10ppm
No	No	No	No	No	No	No	No	No	No	No	Yes

As defined in the 'Food Allerge Labeling and Consumer Protection Act of 2004' (FALCPA), the 'Food Allergy Safety, Treatment, Education, and Research (FASTER) Act' and in the Canadian Food and Drug Regulations (B.01.010.1).

Gluten-Free	Yes
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As defined in title 21 of the Code of Federal Regulations part 101.91 and in the Canadian Food and Drug Regulations (B.24.018).