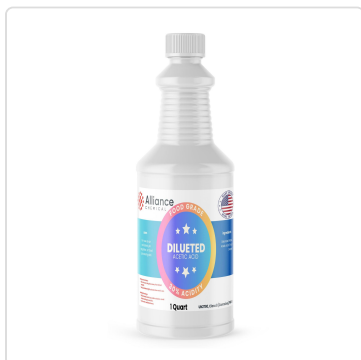


PRODUCT IDENTIFICATION

**Product Name:** 30% Diluted Acetic Acid Food Grade**CAS Number:** 64-19-7**Molecular Formula:** $C_2H_4O_2$ **Molecular Weight:** 60.05 g/mol**Grade:** Food Grade**Purity / Concentration:** 30%**Synonyms:** Vinegar Concentrate, Acetic Acid Solution

PRODUCT OVERVIEW

Alliance Chemical offers high-purity 30% Food Grade Acetic Acid, a versatile vinegar concentrate essential for food preservation and flavor enhancement. This clear, colorless solution is rigorously tested to ensure a precise 30.1% assay and exceptional purity, with heavy metals like lead measured at a trace 0.05 ppm.

Grade Significance: Food Grade certification guarantees that the product meets stringent purity standards and is free from harmful contaminants, ensuring it is safe for direct or indirect contact with food products.

CERTIFICATE OF ANALYSIS — TYPICAL VALUES

PARAMETER	UNIT	TYPICAL	MIN	MAX	TEST METHOD
Assay (Titration)	%	30	29.5	30.5	Titration
Color (APHA/Hazen)	APHA	3	—	10	Spectrophotometry
pH	—	2	1.9	2.1	pH Meter
Specific Gravity (20°C)	g/mL	1.0384	1.033	1.043	Hydrometer @ 25°C
Residue On Evaporation	ppm	15	0	50	Evaporation
Arsenic Antimony As As	ppm	0.5	0	1	ICP-MS
Lead Pb	ppm	0.2	0	0.5	ICP-MS
Chloride Cl	ppm	≤ 0.3 ppm	—	—	ICP
Sulfate So4	ppm	≤ 0.3 ppm	—	—	ICP
Mercury Hg	ppm	0.05	0	0.1	ICP-MS
Sulfite So3	ppm	≤ 0.3 ppm	—	—	ICP

ND = Not Detected. Values are typical and may vary by lot.

PHYSICAL & CHEMICAL PROPERTIES

Appearance	Clear, colorless liquid	Odor	Pungent, vinegar-like odor
Boiling Point	118-120°C	Flash Point	11°C (52°F)
Solubility	Completely soluble in water	Molecular Formula	$C_2H_4O_2$
Molecular Weight	60.05 g/mol	Vapor Pressure (20°C)	15 mmHg
Viscosity (25°C)	1.2 cP	Refractive Index (20°C)	1.373
Density (25°C)	1.05 g/mL		

APPLICATIONS

1. **Food Processing** — Acts as a potent preservative to inhibit the growth of bacteria and fungi in various shelf-stable food products.
2. **Culinary Manufacturing** — Commonly integrated into salad dressings, sauces, and marinades to provide a sharp, clean acidity that enhances overall flavor profiles.
3. **Food Science** — Used by product developers to precisely adjust the pH levels of formulations, ensuring both optimal taste and product safety.
4. **Commercial Sanitation** — Serves as an effective, natural-origin cleaning agent for sanitizing food-grade kitchen surfaces and processing equipment.

STORAGE & HANDLING

Due to its status as a flammable liquid with a flash point of 11°C, this acetic acid must be stored in a cool, well-ventilated area away from heat sources and ignition points. Proper containment is critical to prevent skin corrosion and eye damage, ensuring the integrity of the chemical and the safety of your facility.

- Store in a cool, dry place away from direct sunlight.
- Use materials compatible with acetic acid, such as HDPE or glass containers.
- Avoid contact with strong oxidizing agents and bases.
- Ensure proper ventilation when handling to minimize inhalation exposure.
- Wear appropriate personal protective equipment (PPE) such as gloves and goggles.

AVAILABLE PACKAGING

- 1 Quart
- 1 Gallon
- 5 Gallon
- 15 Gallon
- 55 Gallon
- 275 Gallon
- 330 Gallon

SAFETY SUMMARY (CROSS-REFERENCE TO SDS)

Signal Word: **Danger**



Hazard Statements:

- H226: Flammable liquid and vapor [Warning Flammable liquids]
- H314: Causes severe skin burns and eye damage [Danger Skin corrosion/irritation]

Emergency Contact: CHEMTEL - 800-255-3924 (24 Hours/Day, 7 Days/Week)

For complete safety information, refer to the Safety Data Sheet (SDS) for this product.

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