

CONSUMERS VINEGAR AND SPICE CO., INC.

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VINEGARS
BURMA BRAND SPICES
INGREDIENTS

DEHYDRATED ONION
DEHYDRATED GARLIC
DEHYDRATED VEGETABLES

APPLE CIDER VINEGAR

DESCRIPTION

Apple Cider Vinegar is the product of alcoholic and subsequent acetous fermentations of the juice of apples. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti*. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices; it is free of clarifiers, preservatives or other impurities.

PHYSICAL PROPERTIES

Apple Cider Vinegar is a clear, bright, amber colored product, free from any pronounced foreign flavor or odor. The odor and flavor are clean, fruity and characteristic of apple cider vinegar.

PROPERTY	SPECIFICATION
COLOR	LIGHT TO MEDIUM AMBER
WEIGHT	8.45 LBS. PER GALLON @20 C
GRAINAGE	50 +/-3
RESIDUAL ALCOHOL	1.0 proof max.
COPPER	5.0 ppm, max.
IRON	10.0 ppm, max.
LEAD	1.0 ppm, max.
TOTAL STANDARD PLATE COUNT	10/ml., max.
COLIFORM	10/ml., max.
YEAST/MOLD	10/ml., max.
E.COLI	Negative
SALMONELLA	Negative
COAGULASE (+) STAPH.	Negative
EXTRANEIOUS MATTER	None visible to the naked eye, free of sediment and mother of vinegar.
MICROSCOPIC	Negative for vinegar eels Negative for insect fragments

This data is subject to variations due to raw materials and manufacturing.