

# CONSUMERS VINEGAR AND SPICE CO., INC.

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VINEGARS  
BURMA BRAND SPICES  
INGREDIENTS

DEHYDRATED ONION  
DEHYDRATED GARLIC  
DEHYDRATED VEGETABLES

## RED WINE VINEGAR

### DESCRIPTION

Red Wine Vinegar is the product of alcoholic and subsequent acetous fermentations of the juice of grapes or wine. The alcohol is converted to wine vinegar by the microorganism *Acetobacter aceti* in vinegar acetators. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices.

### PHYSICAL PROPERTIES

Red Wine Vinegar is a rose to deep red, bright, transparent product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of red wine vinegar.

PROPERTY	SPECIFICATION
COLOR	Rose to Deep Red
WEIGHT	8.45 LBS. PER GALLON @20 C
GRAINAGE	As specified for shipment
ESTERS (as ethyl acetate)	1000.0 ppm. max.
ALDEHYDES	200 ppm, max. Trace, min.
FUSEL OIL	100.0 ppm, max.
RESIDUAL ALCOHOL	1.0 proof max.
COPPER	5.0 ppm, max.
IRON	10.0 ppm, max.
LEAD	2.0 ppm, max.
Total Sulphur(calc. as sulphur dioxide)	350 ppm, max.
TOTAL STANDARD PLATE COUNT	20/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. Specification is based on Vinegar when reduced to 100 Grain basis with distilled water.