

CONSUMERS VINEGAR AND SPICE CO., INC.

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VINEGARS
BURMA BRAND SPICES
INGREDIENTS

DEHYDRATED ONION
DEHYDRATED GARLIC
DEHYDRATED VEGETABLES

WHITE DISTILLED VINEGAR

DESCRIPTION

White Distilled Vinegar is the product of acetous fermentation of dilute ethyl alcohol. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar generators or acetators. 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

White Distilled Vinegar is a clear, bright, transparent product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of white distilled vinegar.

PROPERTY	SPECIFICATION
COLOR	50 APHA , max.
WEIGHT	8.45 LBS. PER GALLON @20 C
GRAINAGE	As specified for shipment
ESTERS (as ethyl acetate)	100 mg/100 ml, max.
ALDEHYDES	1.5 mg/100 ml, max.
FUSEL OIL	0.2 grams/10 liters, max.
RESIDUAL ALCOHOL	1.0 proof max.
COPPER	1.0 ppm, max.
IRON	2.0 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
EXTRANEOUS 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 120 Grain basis with distilled water.