

CONSUMERS VINEGAR AND SPICE CO., INC.

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VINEGARS
BURMA BRAND SPICES
INGREDIENTS

DEHYDRATED ONION
DEHYDRATED GARLIC
DEHYDRATED VEGETABLES

WHITE WINE VINEGAR

DESCRIPTION

White 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

White Wine Vinegar is a greenish white to light yellow, bright, transparent product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of white wine vinegar.

PROPERTY	SPECIFICATION
COLOR	Greenish white to light yellow
WEIGHT	8.45 LBS. PER GALLON @20 C
GRAINAGE	As specified for shipment
RESIDUAL ALCOHOL	1.0 proof max.
COPPER	1.0 ppm, max.
IRON	10.0 ppm, max.
LEAD	.033 ppm, max.
Total Sulphur(calc. as sulphur dioxide)	100 ppm, max.
MICROBIOLOGICAL PROPERTIES	NO PATHOGENS
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.