

ENQUIRY DRAFT

**Specification for
Vinegar**



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Foreword

This Draft Guyana Standard is the first revision of GYS 19: 2003 'Specification for Vinegar'. This standard was revised by the Guyana National Bureau of Standard through the Technical Committee- Foods (TC 3) and approved by the National Standards Council.

In the revision of this standard, assistance was derived from the Jamaican Standard JS 75: 2014 Specification for vinegar'. Revision was deemed necessary to update the requirements for applicability in the current market and to ensure consumers receive a product that is not only safe for consumption but also consistent in quality.

The standard is intended to guide manufacturers of vinegar.

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Specification for vinegar

1 Scope

This standard specifies the requirements for finished product vinegar for consumption. Vinegar to be used as a raw material is required to meet the minimum specification of this standard.

2 Normative reference

The following documents are referred to in the text in such a way that some or all their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

GCP 32, Specification for food hygiene

GYS 9-9, Specification for labelling of commodities- Part 9: Labelling of pre-packaged foods

3 Definition

3.1 synthetic vinegar

A substitute for vinegar, prepared by dilution of acetic acid, with or without addition of caramel and spices which is not the product of alcoholic and acetous fermentation.

3.2 total acidity

Total acidity which is also known as Titratable Acidity, is the total amount of all the available Hydrogen ions in a solution.

3.3 residual alcohol

The percentage by volume of ethanol remaining in the vinegar after acetic fermentation.

3.4 fermentation

A biological process where microorganisms, such as yeasts, bacteria convert carbohydrates like starch and sugars into simpler substances, including alcohols, acids, and gases.

4 Product description

4.1 Vinegar is a liquid produced through the fermentation of sugar or starch-containing raw materials, where sugars are first converted to ethanol by alcoholic fermentation, and the resulting ethanol is then oxidized into acetic acid by Acetic Acid Bacteria, primarily of the genus *Acetobacter*.

4.2 Acetic acid solutions that are made by diluting concentrated or glacial acetic acid with water—with or without added food coloring—must not be labeled with the word “vinegar,” or any other terms that could mislead consumers into thinking the product contains or resembles vinegar as defined by this standard.

4.3 Finished product vinegar is 4.5-9 ±0.5% v/v acetic acid.

4.5 Vinegar shall be made from:

- (a) fruit and fruit juices;
- (b) grain based materials;

- (c) sugar-based materials; and
- (d) alcoholic fermented products.

4.6 Vinegar shall not be made from:

- (a) industrial ethanol which is not derived from agricultural sources;
- (b) synthetic acetic acid; and
- (c) non-fermented or chemically acidified water solutions.

5 Types of vinegar

The following describes the various categories of vinegar:

- (a) Blended vinegar: Vinegar obtained by the mixing of two or more categories of vinegar;
- (b) Distilled vinegar: Vinegar obtained from the distillation of any vinegar;
- (c) Flavoured vinegar: Vinegar obtained from the infusion of one or more fruits and/or other ingredients into any vinegar;
- (d) Wine vinegar: A vinegar obtained from wine by acetous fermentation;
- (e) Fruit (wine) vinegar: Berry (wine) vinegar and cider vinegar are vinegars obtained by acetous fermentation from wine of fruit or wine of berries. The products may also be obtained from fruit by the process defined in **Clause 4.1**;
- (f) Spirit vinegar or white vinegar: A vinegar obtained by acetous fermentation from distilled alcohol;
- (g) Grain vinegar: A vinegar obtained without intermediate distillation by the process defined in **Clause 4.1** from any cereal grain, the starch of which has been converted to sugars by a process other than solely the diastase of malted barley;
- (h) Malt vinegar: A vinegar obtained without intermediate distillation by the process defined in **Clause 4.1** from malted barley with or without the addition of cereal grains, the starch of which has been converted to sugars solely by the diastase of the malted barley;
- (i) Distilled malt vinegar: A vinegar produced by the distillation of malt vinegar, as defined in **Clause 5 (h)** above. It contains only the volatile constituents of the malt vinegar from which it is derived;
- (j) Whey vinegar: A vinegar obtained without intermediate distillation by fermenting the lactose in whey to produce ethanol, then acetic fermentation occurs where acetic acid bacteria convert the ethanol into acetic acid; and
- (k) Honey vinegar: A vinegar obtained without intermediate distillation by the process defined in **Clause 4.1** from honey.

6 Food Additives and Quality criteria

Food Additives	INS no.	Function	Maximum Limits
Sulphur dioxide	220	Preservative	70 mg/kg = 70/

L-ascorbic acid (as antioxidant)	300	Antioxidant	400 mg/kg
Benzoic acid	210	Preservative	1000mg/kg
Sodium benzoate	211	Preservative	1000mg/kg
Sorbic acid	200	Preservative	1000mg/kg
Potassium sorbate	202	Preservative	1000mg/kg
Caramel colour (sulphite caramel)	150b	Colour	5000mg/kg
Caramel colour (ammonia process)	150c	Colour	1000mg/kg max
Caramel colour (sulphite ammonia process)	150d	Colour	50000mg/kg max
Monosodium/Monopotassium Glutamate	621	Flavour enhancer	500mg/kg

6.1 Additives used in vinegar shall be quantified/analysed.

NOTE 1 Good Manufacturing Practice (GMP) advises use of the minimum amount required to achieve the desired effect, with no specific mg/kg ceiling unless a health risk is noted.

NOTE 2 Plain caramel is food coloring which contains no ammonium or sulphite compounds.

5.2 Processing aids

5.2.1 Nutrients for Acetobacter (Such as yeast extracts and autolysates and amino-acids) and nutrients salts.

5.2.2 Clarifying and filtering agents as approved by the relevant authority and used in accordance with Good Manufacturing Practice.

5.3 Contaminants

Table 1
Maximum limits for heavy metals

Contaminants	Maximum Limits
Arsenic	0.01 mg/l
Lead	0.01 mg/l
Copper	2 mg/l
Iron	2 mg/l
Mercury	0.001 mg/L
Cadmium	0.003 mg/L
Chromium	0.05 mg/L
Nickel	0.02 mg/L

Table 2
Aerobic plate count for pathogens

Pathogens	Maximum Limits
<i>Escherichia coli</i>	Absent
<i>Pseudomonas aereus</i>	Absent
<i>Salmonella</i>	Absent

5.3.1 When tested by appropriate methods of sampling and examination the product:

- (a) shall have an aerobic plate count of less than 100 CFU/mL
- (b) shall not contain vinegar eels.

NOTE 3 Vinegar eels or mother vinegar appear as an opaque film found in raw, unpasteurized vinegar.

6. Physical and chemical characteristics

Table 3
Physical and Chemical characteristics

Characteristic	Limit
Appearance	Clear, little precipitation, no foreign material
Odor	Have an odour characteristic of the type of vinegar
Residual alcohol	Wine vinegar: not more than 1.5% alc/v/v Other vinegars: not more than 0.5% alc/v/v
Total acid content	Wine vinegar: not less than 6 g per 100 mL Other vinegars: not less than 4 g per 100 mL

7. Hygiene

7.1 Vinegar shall be manufactured in premises that comply with good hygienic practices and food safety standards appropriate for food production. All operations including handling of raw materials, fermentation, filtration, bottling and storage shall conform to **GCP 32, "Specification for food hygiene"**.

7.2 Personal hygiene, equipment sanitation, pest control and water quality shall always be maintained to prevent contamination.

8. Processing and packaging requirements

8.1 Vinegar shall be prepared, processed and packed under sanitary conditions as prescribed in **GYS 32: "Specification for food hygiene"** and by such methods as will reflect acceptable standards of workmanship and quality in the finished product.

8.2 The product shall be treated either before or after the sealing of the containers as to give a suitable shelf life under normal conditions.

8.3 Only food grade packaging materials which do not affect the organoleptic and/or chemical characteristics of the finished product or make them harmful to human health shall be used.

8.4 Finished products shall be wholesome and treated in a manner that is safe for human consumption.

8.5 Closure for glass bottles shall be resistant to corrosion by the product.

8.6 Vinegar shall occupy not less than 90% v/v of water capacity of the container. The water capacity of the container is the volume of distilled water at 20°Celsius which the sealed container will hold when filled.

9 Labelling requirements

9.1 Vinegar shall be labelled in accordance with **GYS 9-9, "Specification for labelling of commodities- Part 9: Labelling of pre-packaged foods"**.

9.2 The concentration of vinegar shall be expressed on the label as percent acetic acid. Labelling requirements must be aligned with the product specifications.

9.3 For spiced or blended vinegar the name or names of the vinegars used in the manufacturing process preceded by the name of the characters and flavours.

9.4 Alternatively, the term 'spiced' may precede the types of vinegar and a list of the spices used shall be included on the label. Examples: 'Garlic flavoured malt vinegar' or 'Spiced cane vinegar'

9.5 For blended or mixed vinegar, the appropriate designation for this type of vinegar shall contain reference to the appropriate designation of each type of vinegar used. Examples: 'Cane and honey vinegar' or 'Blended vinegar'

Appendix A

Methods of analysis

Table 4

Recommended test methods

Test method	Reference
Determination of residual alcohol	AOAC 930.35
Oxidation value for vinegar	Pearson's composition and analysis of foods. Ninth edition, 1991
Determination of total acid content (expressed as CH ₃ COOH)	AOAC. 1990 Fifteenth edition. 930. 35Q.
Determination of sulphur dioxide: (Modified Monier-Williams Method)	AOAC. 1990. Fifteenth edition. 962.16
Determination of arsenic	AOAC. 2000. Seventeenth edition. 999.11.
Determination of lead	AOAC. 2000. Seventeenth edition. 999.11.
Determination of copper	AOAC. 2000. Seventeenth edition. 999.11
Determination of zinc	AOAC. 2000. Seventeenth edition. 999.11
Determination of iron	AOAC. 2000. Seventeenth edition. 999.11.

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