



TECHNICAL DATA

A division of Spectrum Organic Products, Inc

Product Name: **Brown Rice Vinegar, Organic**
 Raw Material: Organically certified brown rice syrup
 Manufacturing: Fermentation with *Acetobacter aceti*

Vinegar production from organic brown rice is a two-step process. The rice mash first undergoes an alcoholic fermentation, which is followed by an acetous fermentation. The vinegar is pasteurized and filtered before packaging to ensure stability.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	No visible particulates	Observation
Organoleptic	Aromatic with sweet-acid bite	Sensory Evaluation
Color	Light Amber	Observation
Grain	100	AOAC Standard Methods
Acidity %	10%	AOAC Standard Methods
Density @ 20°C	8.43 lbs/gal	AOAC Standard Methods
Residual Alcohol	0.5%	AOAC Standard Methods
Esters (as Ethyl Acetate)	1,000ppm	AOAC Standard Methods
Sulfur (as SO ₂)	350 ppm	AOAC Standard Methods
Copper	1.0 ppm	AOAC Standard Methods
Iron	10.0 ppm	AOAC Standard Methods
Lead	0.5 ppm	AOAC Standard Methods

Microscopic Examination (10X)

Negative for insect fragments
 Negative for vinegar eels
 Negative for vinegar mother

Microbiology

FDA BAM 8th Ed, 1998

TPC	<200/ml
Yeast & Mold	<10/ml
Coliforms	<10/ml
E. coli	Negative/10ml
Salmonella	Negative/100ml
S. aureus	Negative/10ml

Packaging and Storage: Store in a cool dry place (50 to 68 degrees F optimum) away from direct sources of sunlight, heat and oxidizers. Properly stored unopened containers have an expected shelf life of 18 months.

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
305190	55 Gal	Plastic drum, approximately 462 lbs net weight

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