



TECHNICAL DATA

(Not a Specification)

Product Name: **Red Wine Vinegar, Organic**
 Raw Material: Organic wine stock from organically certified grapes
 Manufacturing: Fermentation of red wine stock with *Acetobacter aceti*

Vinegar production from fruit is a two-step process. Organic grape juice first undergoes an alcoholic fermentation, which is followed by an acetous fermentation. The grape skins are left in the alcoholic fermentation to impart the characteristic red color. The vinegar is pasteurized and filtered before packaging to ensure stability.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	Bright and clear; product may develop naturally occurring mother of sediment	Observation
Organoleptic	Aromatic wine with acid bite	Sensory Evaluation
Color	Rose to deep red	Observation
Grain	60	AOAC Standard Methods
Acidity %	≤5.5%	AOAC Standard Methods
Density @ 20°C	8.45 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)	≤ 10ppm	AOAC Standard Methods
Lead	≤0.1 ppm	

Microscopic Examination (10X)

Negative for insect fragments
 Negative for vinegar eels

Microbiology

FDA BAM 8th Ed, 1998

TPC	<200/ml
Yeast & Mold	<60/ml
Coliforms	<0.3/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 24 months.

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
305150	58.2 Gal	Plastic drum, approximately 489 lbs net weight

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