	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>VINEGAR WHITE</b>		ED No: 04
	<b>CODE: UNSTD-COM 4280</b>		Page 1 of 2

## 1. PRODUCT NAME

VINEGAR WHITE

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Is derived by fermentation of substrates such as molasses, which is distilled prior to oxidation. It is diluted to an acidity of approx. 5%. Is produced by oxidation of alcohol.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

White Vinegar

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 4. PROCESSING

### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

N/A

### QUALITY PARAMETERS

### LIMITS


Acetic acid, min	≥ 5.0 %
Ethanol	≤ 1.5 % (v/v)

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Texture	Liquid
Odour and flavour	Characteristics of vinegar
Colour	Colorless
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VINEGAR WHITE</b>	ED No: 04
	<b>CODE: UNSTD-COM 4280</b>	Page 2 of 2

## 8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	18 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass bottles or equivalent food grade recyclable/ biodegradable packaging material that to maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 ml to 1 Lt
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"