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White Chablis Wine Vinegar

MATERIAL SPECIFICATIONS

Product Description: White Chablis Vinegar is made by the alcoholic fermentation and subsequent acetous fermentation of the juice of grapes or wine stock, adjusted with water to specified strength.

Analytical Requirements:

Grain (% acid X 10) (analyzed by volume)	50.0 - 51.0
Residual alcohol (single strength)	0.5% Maximum
Other chemical requirements	Iron: 7.0-PPM Maximum Copper: 1.0-PPM Maximum Heavy Metals: 1.0-PPM Maximum
Color	0.015A - 0.020A @ 520 NM
Sulfur Dioxide (Sulfites)	120 PPM Max

Physical Requirements:

Appearance:	Bright light amber, practically clear, free from cloudiness
Flavor/Odor:	Clean, wine note and characteristic (acidic), free from foreign flavor or aroma
Extraneous matter:	None: free from sediment, floating particles, vinegar mother, vinegar eels, insect fragments or other foreign matter

Microbiological Requirements:

No Detectable Pathogens.

Ingredient Statement:

White Chablis Vinegar (diluted with water to 5% acidity), Potassium Metabisulfite (a preservative)

Shelf Life: 6 Months

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

PRODUCT: VINEGAR, WHITE CHABLIS WINE