

P.O. Box 388 • 1966 Commerce Circle • Springfield, Ohio 45501 Phone 937/323-6281 • 1-800/548-2929 • FAX 937/323-1679

Finished Product Specification

Product: Woeber's Distilled White Vinegar – 5% acidity

Effective Date: March 24, 2017 Reviewed: September 10, 2021

Supersedes: October 23, 2009, January 05, 2013, January 17, 2017

A. General Specifications

- 1. This material is to be used as a food product and must comply with the requirements of the Federal Food, Drug, and Cosmetic Act as amended (including, but not limited to, the Food Additive Amendment of 1958).
- 2. G.R.A.S. Substance(s): If this food material contains any G.R.A.S. substance(s), this shall be documented by letter to the Buyer's procurement department as to which substance(s), at what level(s), and the purpose(s) for its usage.
- 3. The supplier must give written notice in advance of changes in the formulation or processing of this product if such changes affect: a) the labeling of the finished product under Federal law; b) its status under the Food Additives Regulation; c) its function under intended usage conditions.

B. Description

Woeber's Distilled White Vinegar is the product of alcoholic and subsequent acetous fermentations of dilute ethyl alcohol. The alcohol is converted to acetic acid by the microorganism ACETEBACTOR ACETI. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices; it is free of clarifiers, preservatives, or other impurities.

Woeber's vinegar process is meticulously monitored to produce consistent high quality vinegar with unique characteristics of fine flavor and aroma.

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C. Physical Properties

Woeber's Distilled White Vinegar is a clear, bright, transparent product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of white distilled vinegar.

<u>Property</u> <u>Specification</u>

Color 30 APHA, max.

Weight 8.40 lbs /Gallon @ 20 C

Chemical Properties

Property <u>Specification</u>

Grainage 49.50 (4.95 % acidity) – 55.0 Grain (5.50% acidity)

pH Approx. 2.6 (2.5 - 2.8)

Residual Alcohol .25 proof, max.
Copper 0.42 ppm, max.
Iron 0.83 ppm, max.
Lead 33 ppb, max.

Microbial Specifications:

1. Standard Plate Count: 10/gram maximum

 2. Coliforms:
 < 10/gram</td>

 3. E. Coli:
 < 10/gram</td>

 4. Yeast / Mold
 <10/gram</td>

5. Salmonella Negative per 25 grams

Extraneous Matter None visible to the naked eye.

Microscopic Matter Negative for vinegar eels and insect fragments.

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<u>Shelf-Life</u> - 12 months from date of production at ambient storage temperatures.

<u>Ingredient Statement</u> – Distilled White Vinegar and Filtered Water

<u>Coding</u> – Retail Sizes - Best By: 12 months from date of production. Example – Best By: 01-21-18 (mon-day-year)

> Industrial Sizes – date of production. Example - 01-21-17 (date of production)

Lot = G3B 7060.2 Explanation – $\underline{G3B}$ = personnel identifier $\underline{7060}$ = last digit of year $201\underline{7}$ and Julian date of production .2 = job number

Pack Sizes - PETE – 16 oz, 32 oz HDPE – Gallon 55 Gallon Poly Drum Tote- 275 Gal and 330 Gallon Corrugate