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# **Finished Product Specification**

<u>Product</u>: Woeber's Pure Cider Vinegar – 5% acidity

**Effective Date:** January 17, 2017 Reviewed: February 07, 2023

Supersedes: August 22, 2011, November 08, 2013

#### 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 Pure Apple Cider Vinegar is the product of alcoholic and subsequent acetous fermentations of the juice of apples. 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 additives, 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 Pure Apple Cider Vinegar is a clear, bright, amber colored product, free from any pronounced foreign flavor or odor. The odor and flavor are clean, fruity, and characteristic of apple cider vinegar.

<u>Property</u> \* <u>Specification</u>

Color Light to Medium Amber Weight 8.45 lbs /Gallon @ 20 C

**Chemical Properties** 

Property \* Specification

Grainage 50 Grain (5% acidity)

Range- 48.5 Grain – 54.0 Grain

pH 2.6 – 3.1
Residual Alcohol .5 proof, max
Copper 5.0 ppm, max

Iron 10 ppm, max Lead 0.033 ppm, max

## Microbial Specifications:

1. Standard Plate Count: 100/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.

GMO Status: This product does not contain Genetically Modified Organisms.

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<sup>\*</sup> When reduced to 40 Grain basis with distilled water.

<u>Shelf-Life</u> – 12 Months from the date of production stored at ambient temperatures.

<u>Coding</u> – Retail Sizes- Best By: 12 months from date of production. Example – Best By: 01-17-20

> Industrial Sizes – Date of production. Example - 01-07-20 (date of production)

Lot = G3B 20007.2 Explanation - G3B = personnel identifier  $\underline{20007}$  = last digits of year  $20\underline{20}$  007 = Julian date of production .2 = job number

<u>Ingredient Statement</u> – Pure Apple Cider Vinegar and Filtered Water.

Pack Size - PETE – 16 oz, 32 oz HDPE – Gallon

55 Gallon Poly Drum

Tote- 275 Gal and 330 Gallon Corrugate