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Finished Product Specification

Product: Woeber's Cider Flavored Vinegar

Effective Date: April 1996 Revised – Feb. 16, 2014

Reviewed: December 19, 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 Cider Flavored 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.

Woeber Mustard Co. Issued by: R. Weyant	Revision Date 02/16/2014	Revision Number 4	Page 1 of 3
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Woeber's Cider Flavored Vinegar is a clear, light amber product, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of white distilled vinegar with apple cider flavoring.

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

Color Light Amber

Weight 8.40 lbs /Gallon @ 20 C

Chemical Properties

Property * Specification

Grainage 40, 50, 100, or 120 Grain as Specified for shipment

pH 2.4 - 3.4

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

<u>Extraneous Matter</u> None visible to the naked eye.

Microscopic Matter - Negative for vinegar eels and insect fragments.

* When reduced to 40 Grain basis with distilled water.

Woeber Mustard Co.	Revision Date 02/16/2014	Revision Number	Page 2 of 3
Issued by: R. Weyant	02/10/2014	7	

Shelf-Life - 12 months from date of production at ambient storage temperatures.

<u>Ingredient Statement</u> – White Distilled Vinegar, Filtered Water, and Natural Flavoring.

<u>Coding</u> – Retail Sizes - Best By: 12 months from date of production. Example – Best By: 08-21-15 (mon-day-year)

> Industrial Sizes – date of production. Example - 08-21-14 (date of production)

Lot = G3B 4060.2 Explanation – $\underline{G3B}$ = personnel identifier $\underline{4060}$ = last digit of year 201 $\underline{4}$ and Julian date of production .2 = job number