



Woeber **MUSTARD** Manufacturing Company

P.O. Box 388 • 1966 Commerce Circle • Springfield, Ohio 45501  
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## Finished Product Specification

**Product :** GFS 4 % Pure Cider Vinegar  
**Effective Date :** May 04, 2010 **Reviewed:** July 21, 2014

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### **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/GFS 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 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/GFS 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 0.07 – 0.11 @ 520NM Wavelength
Weight	8.45 lbs /Gallon @ 20 C

#### Chemical Properties

<u>Property *</u>	<u>Specification</u>
Grainage	40 – 42 Grain (4.0 % - 4.2 % acidity)
pH	2.6 – 3.1
Residual Alcohol	.25 proof, max (.5 % max)
Copper	1.0 ppm, max
Iron	2 ppm, max
Lead	1 ppm, max

#### Microbial Specifications :

1. Standard Plate Count:	100/gram maximum
2. Coliforms:	< 10/gram
3. E. Coli:	< 10/gram
4. Coagulase Positive Staphylococcus	Negative
5. Yeast / Mold	<10/gram
6. Salmonella	Negative per 25 grams
Extraneous Matter	None visible to the naked eye.
Microscopic Matter	Negative for vinegar eels and insect fragments.

\* When reduced to 40 Grain basis with distilled water.

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

Coding – Best By: 12 months from date of production.  
Example: Best By- 05-04-11

Ingredient Statement – Pure Apple Cider Vinegar and Filtered Water.

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