



Woeber **MUSTARD** Manufacturing Company

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Finished Product Specification

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

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 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.

Woeber Mustard Co. Issued By: R. Weyant	Revision Date 05/04/2010	Revision Number 1	Page 1 of 3
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C. Physical Properties

Woeber/GFS 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	8.45 lbs /Gallon @ 20 C

Chemical Properties

<u>Property *</u>	<u>Specification</u>
Grainage	40 - 42 Grain (4.0 % - 4.2 % acidity)
pH	approx.. 2.7
Residual Alcohol	.25 proof, max. (.5 % max)
Copper	.42 ppm, max.
Iron	.83 ppm, max.
Lead	33 ppb, max.

Microbial Specifications:

1. Standard Plate Count:	10/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.

Woeber Mustard Co. Issued By: R. Weyant	Revision Date 05/04/2010	Revision Number 1	Page 2 of 3
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Shelf-Life - One year from date of production at ambient storage temperatures.

Ingredient Statement – White Distilled Vinegar and Filtered Water

Coding – Best By: 12 months from date of production.

Example – Best By: 05-04-11

Woeber Mustard Co. Issued By: R. Weyant	Revision Date 05/04/2010	Revision Number 1	Page 3 of 3
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