

Vinegar — Product made from liquids of agricultural origin — Definitions, requirements, marking

The European Standard EN 13188:2000 has the status of a
British Standard

ICS 67.220.20

National foreword

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Summary of pages

This document comprises a front cover, an inside front cover, the EN title page, pages 2 to 7 and a back cover.

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English version

Vinegar - Product made from liquids of agricultural origin - Definitions, requirements, marking

Vinaigre - Produit fabriqué à partir de liquides d'origine
agricole - Définitions, prescriptions, marquage

Essig - Erzeugnis aus Flüssigkeiten landwirtschaftlicher
Herkunft - Definitionen, Anforderungen, Kennzeichnung

This European Standard was approved by CEN on 2 June 2000.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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Foreword

This European Standard has been prepared by CMC.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by February 2001, and conflicting national standards shall be withdrawn at the latest by February 2001.

Annex A is informative.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

1 Scope

This European standard specifies definitions, requirements and marking for vinegar (product made from liquids of agricultural origin).

2 Terms and definitions

For the purposes of this European Standard, the following terms and definitions apply :

2.1

vinegar (product made from liquids of agricultural origin)

product produced exclusively by the biological process of double fermentation, alcoholic and acetous, from liquids or other substances of agricultural origin.

2.2

wine vinegar

vinegar obtained only from wine by the biological process of acetous fermentation.

2.3

fruit vinegar or fruit wine vinegar, berry vinegar or berry wine vinegar, cider vinegar

2.3.1

fruit vinegar, berry vinegar

vinegars obtained from fruits or berries by the biological process of alcoholic and acetous fermentation

2.3.2

fruit wine vinegar, berry wine vinegar

vinegars obtained from fruit wine or berry wine by the biological process of acetous fermentation

2.3.3

cider vinegar

vinegar obtained from cider by the biological process of acetous fermentation

2.4

spirit vinegar

vinegar obtained from distilled alcohol by the biological process of acetous fermentation.

2.5

grain vinegar

vinegar obtained without intermediate distillation by the process defined in 2.1, from any cereal grain, the starch of which has been converted to sugars by a process other than solely diastase of malted barley.

2.6

malt vinegar

vinegar obtained without intermediate distillation from malted barley, with or without the addition of cereal grains, the starch of which has been converted to sugars solely by the diastase of the malted barley, by the process defined in 2.1.

2.7

distilled malt vinegar

vinegar obtained by the distillation of malt vinegar, as defined in 2.6, under reduced pressure. It contains only the volatile constituents of the malt vinegar from which it is derived.

2.8

spiced vinegar, flavoured vinegar

vinegars of sub-clauses 2.2 to 2.7 with addition of herbs, flavours and other ingredients in the sense of sub-clause 3.2.2.

2.9

other sorts of vinegar

e.g. whey vinegar, beer vinegar, honey vinegar.

3 Requirements

3.1 Raw materials

Vinegar shall be made from any of the following raw materials :

3.1.1 Wine according to the EC Market Regulation for Wine 822/87 [1].

3.1.2 Fruit or berries, wine of fruit, wine of berries, cider.

3.1.3 Distilled alcohol of agricultural origin.

3.1.4 Other products of agricultural origin containing starch, sugars or starch and sugars including but not limited to : cereal grains, malted barley, whey.

3.2 Ingredients

3.2.1 Processing aids

If it is necessary to feed the acetic acid bacteria, organic substances may be used in required quantities : e.g. malt preparations, liquid starch, glucose and inorganic substances such as phosphates and ammonium salts.

Agents for filtering, fining and clarifying of wines may be used in vinegar in accordance with good manufacturing practice.

3.2.2 Other ingredients

For flavouring purposes, the following substances may be added to vinegars.

3.2.2.1 plants or parts of plants including spices and fruits shall be used :

a) either in fresh or dried condition and either chopped or not ;

b) as extracts.

3.2.2.2 Sugar.

3.2.2.3 Salt.

3.2.2.4 Honey.

3.2.2.5 Concentrated or non-concentrated fruit juices in accordance with EU Directive 93/77/EEC [2].

3.3 Additives

Reference is made to European Directives currently in force in respect of additives in general (Directives 89/107/EEC and 94/34/EC [3]), colouring (Directive 94/36/EC [4]), sweeteners (Directives 94/35/EC and 96/83/EC [5]) and others (Directive 95/2/EC [6]).

3.4 Substances prohibited

The following substances shall not be used in the production of vinegar :

3.4.1 Artificial flavours as defined in the Directive 88/388/EEC [7].

3.4.2 Artificial and natural grape oils.

3.4.3 Residues of distillation, residues of fermentation and their by-products.

3.4.4 Substances extracted from marc of all types.

3.4.5 Acids of all types with the exception of those naturally contained in the raw materials used or any substance the addition of which is permitted.

3.5 Total acid content

The total acid content of vinegar shall not be less than 50 g per 1 000 ml, calculated as acetic acid free of water.

The total acid content of wine vinegar shall not be less than 60 g per 1 000 ml, calculated as acetic acid free of water.

3.6 Residual alcohol content

The residual alcohol content shall not be more than 0,5 % (volume fraction) for vinegars other than wine vinegar, not be more than 1,5 % (volume fraction) for wine vinegar and not be more than 3 % (volume fraction) for special vinegars, produced on the basis of wine vinegar.

4 Marking

4.1 The name "vinegar" shall only be used for products obtained from products of agricultural origin according to clause 2; these products shall be marked accordingly.

4.2 The name "vinegar" shall not be used for mixtures of vinegar and acetic acid food grade.

4.3 Vinegar produced from a single raw material shall be marked with the name "vinegar" in connection with the indication of the raw material.

Vinegar produced from several raw materials shall be marked with the name "vinegar" in connection with the indication of all the raw materials.

4.4 Vinegar with addition of the ingredients listed under 3.2.2 shall be marked under their denomination accompanied by indication of the ingredients provided that they are organoleptically discernible.

4.5 The name "vinegar" may be used in connection with an indication of origin (Sherry vinegar, Aceto di vino Chianti) if either the raw material used for the product name is of said region's origin or the product itself was made in said region or processed according to a special system.

4.6 The acetic acid content of vinegar, expressed as their total acidity in g/100 ml, shall be given on the label as "... % acidity".

4.7 Vinegars shall not be marked or made up in a way that can mislead the consumers about their kind or origin, especially when caramel colour is added (not allowed for wine vinegar).

Annex A (informative)

A - Deviations

A-deviation : National deviation due to regulations, the alteration of which is for the time being outside the competence of the CEN/CENELEC member.

This European Standard does not fall under any Directive of the EC.

In the relevant CEN/CENELEC countries these A-deviations are valid instead of the provisions of the European Standard until they have been removed.

Deviation	
Country Netherlands	National Regulation Warenwetbesluit Gereserveerde Benamingen (art. 3) Decree 24 March 1998 – Reserved designations, decided by the Minister of Justice Concerning the designation of "vinegar"
Subclause 2.1 Vinegar (product made from liquids of agricultural origin). Product produced exclusively by the biological process of double fermentation, alcoholic and acetous, from liquids or other substances of agricultural origin. These designations are in conflict with article 3 of the "Warenwetbesluit Gereserveerde Benamingen"	Clause 3 "Varenwetbesluit" The designation "vinegar" (Dutch "azijn") may only be used for liquids containing acetic acid as main component, more specifically the quantity of acetic acid should be at least 4 gram per 100 ml. In this regulation it is confirmed that vinegar can be made of either from alcoholic liquids of agricultural origin or from a solution of other sources.

Bibliography

- [1] Regulation (EEC) n°822/87 of 16 March 1987 on the common organisation of the market in wine, OJEC L 84 of 27 March 1987 and corrigenda OJEC L 308 of 30 October 1987 and L 371 of 30 December 1987, modified by Regulation (EC) n°2087/97 of 20 October 1997, OJEC L 292 of 25 October 1997.
- [2] Directive 93/77/EEC of 21 September 1993 relating to fruit juices and certain similar products, OJEC L 244 of 30 September 1993.
- [3] Directive 89/107/EEC of 21 December 1988 concerning food additives authorised for use in foodstuffs intended for human consumption OJEC L 40 of 11 February 1989, modified by Directive 94/34/EC of 30 June 1994, OJEC L 237 of 10 September 1994.
- [4] Directive 94/36/EC of 30 June 1994 on colours for use in foodstuffs, OJEC L 237 of 10 September 1994 and corrigendum, OJEC L 259 of 7 October 1994.
- [5] Directive 94/35/EC of 30 June 1994 on sweeteners for use in foodstuffs, OJEC L 237 of 10 September 1994, modified by Directive 96/83/EC of 19 December 1996, OJEC L 48 of 19 February 1997.
- [6] Directive 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners, OJEC L 61 of 18 March 1995, modified by Directive 96/85/EC of 19 December 1996, OJEC L 86 of 28 March 1997 and by Directive 98/72/EC of 15 October 1998, OJCE L 295 of 4 November 1998.
- [7] Directive 88/388/EEC of 22 June 1988 on the approximation of the laws of the Member States relating to flavourings for use in foodstuffs and to source materials for their production, OJEC L 184 of 15 July 1988 and corrigendum, OJEC L 345 of 14 December 1988, modified by Directive 91/71/EEC of 16 January 1991, OJEC L 42 of 15 February 1991.

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