

Product Data Sheet

Fleischmann's Vinegar

**FLEISCHMANN'S
ORGANIC BROWN RICE VINEGAR
(Retail Specification # 507)**

DESCRIPTION

Fleischmann's Organic Brown Rice Vinegar is the result of the alcoholic and subsequent acetous fermentation of saccharified Organic Brown Rice. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar acetators. The product is not filtered nor pasteurized to preserve its fragile bio-ingredients and is prepared in accordance with the best commercial practice under strict sanitary conditions in accordance with the applicable standards and statutes for organic processors and the general guidelines established by the USDA National Organic Program(NOP). The product is certified organic by Quality Assurance International (QAI).

INGREDIENT STATEMENT

Certified Organic Brown Rice Vinegar, Water. Diluted to 4.2% acidity.

PHYSICAL PROPERTIES

Fleischmann's Organic Brown Rice Vinegar is cloudy and medium to dark amber in color, free from any pronounced foreign flavor or odor. It contains sediments and mother of vinegar. The odor and flavor are clean and characteristic of traditional brown rice vinegar.

Property	Specification	Property	Specification
Color	Medium to dark amber	Density at 20°C	8.4 lbs/gallon 1.006 kg/l

CHEMICAL PROPERTIES

Property	Specification
Acidity (acetic acid)	42 grain (42 g/l)

STORAGE

Shelf life ⁽¹⁾	5 years	Minimum temperature	32°F (0°C)
		Maximum temperature	80°F (27°C)

⁽¹⁾ Vinegar remains safe for human consumption indefinitely. Shelf life is indicated for best appearance only. Depending on vinegar type and storage conditions, some color changes, sedimentation and mother of vinegar may appear throughout the life of the product. Cooler temperatures and lack of oxygen will slow down these alterations.



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