

Product Data Sheet

Fleischmann's Vinegar

FLEISCHMANN'S POMEGRANATE VINEGAR (Retail Specification #160A)

DESCRIPTION

Fleischmann's Pomegranate Vinegar is a blend of pomegranate juice (from concentrate) and rice vinegar. Rice Vinegar is the result of the acetous fermentation of saccharified rice to vinegar. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar acetators. The rice vinegar is then blended with pomegranate juice (from concentrate) and it is diluted with water to 100% pomegranate single strength juice and 4.2% acidity. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices. Fleischmann's vinegar process is meticulously monitored to produce consistent high quality vinegar with unique characteristics of fine flavor and aroma.

INGREDIENT STATEMENT

Pomegranate juice (from concentrate), rice vinegar, fruit and vegetable juice for color. Diluted with water to 100% pomegranate single-strength juice and 4.2% acidity.

PHYSICAL PROPERTIES

Fleischmann's Pomegranate Vinegar has a dark rose to deep red color, and is free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of rice vinegar and pomegranate.

Property	Specification	Density	Specification
Color	Dark rose to deep red	Density at 20°C	8.9 lbs/gal 1.068 kg/l

CHEMICAL PROPERTIES

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

STORAGE

Pomegranate vinegar contains sensitive pigments and antioxidants. Therefore it should be stored in a cool dry place, away from heat and light to slow down sedimentation and potential loss of color due to oxidation. After opening, mother of vinegar may appear. This is normal and the product remains safe for human consumption. Shelf life is 1 year from date of production. Product should not be stored at freezing temperatures.

CONFIDENTIAL

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