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ICS 67.220.20

## **DRAFT EAST AFRICAN STANDARD**

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**Vinegar — Specification — Part 2: Vinegar from artificial sources**

**EAST AFRICAN COMMUNITY**

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## Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards. XXXXXX.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 006, *Spices culinary herbs and condiments*.

This second edition cancels and replaces the first edition (EAS 147-2: 1999), which has been technically revised.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

## **Introduction**

Vinegar from artificial source is a dilute solution of food grade glacial acetic acid with or without added colouring matter (caramel). It is largely confined to food flavouring and preservation

The standard emphasises that the quality of substitute vinegar slab be safe for human consumption as a food.

Vinegar from artificial source usually contain about 4.5 per cent m/v of synthetic acetic acid and are coloured with caramel.

## Vinegar — Specification — Part 2: Vinegar from artificial sources

### 1 Scope

This Draft East African Standard specifies requirements and methods of sampling and test for vinegar from artificial sources for human consumption.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CODEX STAN 193, Codex general standards for contaminants and toxins in food and feed

EAS 12, *Drinking (Potable) water — Specification*

EAS 38, *Labelling of prepackaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

ISO 928, *Spices and condiments — Determination of total ash*

ISO 948, *Spices and condiments — Sampling*

ISO 2173, *Fruits, vegetables and derived products — Determination of soluble solids*

ISO 7952, *Fruits, vegetables and derived products — Determination of copper content — Method using flame atomic absorption spectrometry*

### 3 Terms and definitions

For the purposes of this document, the following term and definition apply.

**artificial vinegar**

a product prepared by diluting food grade glacial acetic acid with drinking potable water and may contain caramel

### 4 Requirements

#### 4.1 General requirements

Artificial vinegar shall:

- a) consist of a dilute solution of food grade acetic acid with or without added colouring matter (caramel).

- b) have the characteristic taste and odour of dilute acetic acid.
- c) be free from added colouring matter other than caramel.
- d) be free from any harmful ingredients injurious to health.
- e) be prepared using portable water complying with EAS 12.

## **4.2 Specific requirements**

Vinegar from artificial sources shall comply with the requirements in Table 1.

**Table 1 — Quality requirements for vinegar from artificial sources**

<b>S/No</b>	<b>Characteristic</b>	<b>Limits</b>	<b>Test method</b>
i)	Total acidity, %, m/v	4 - 13	ISO 750
ii)	Total solids, g/l, max.	10.5	ISO 2173
iii)	Iron, mg/kg, max.	5	ISO 9526
iv)	Copper, mg/kg, max.	0.4	ISO 7952

## **5 Contaminants**

Heavy metals in artificial vinegar shall not exceed maximum residue limit as stipulated in Codex Stan 193.

## **6 Hygiene**

Artificial vinegar shall be manufactured and handled in a hygienic manner in accordance with EAS 39.

## **7 Weights and measures**

The volume and fill of the container shall comply with the Weights and Measures regulations of Partner States or equivalent legislation.

## **8 Packaging**

Artificial vinegar shall be packaged in food grade containers, which protect the product from damage without reacting with the product.

## **9 Labelling**

**9.1** The product shall be legibly and indelibly labelled in compliance with the requirements of EAS 38. In addition the following information shall appear legibly on each container:

- a) Name of the product;
- b) name, physical location and full address of manufacturer/packer;
- c) The declaration of the total acid content;

- d) The net contents;
- e) Batch or code number;
- f) Country of origin;
- g) Storage conditions;
- h) Instructions of use;
- i) Date of manufacture; and
- j) Where caramel has been added, it shall be declared.

## **9.2 Labelling of non-retail containers**

In addition to the requirements of EAS 38, the following specific provisions apply to the labelling of non-retail containers:

- a) Information in 9.1 shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the containers.
- b) However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying document.

## **10 Sampling**

Sampling shall be carried out in accordance with ISO 948.





