

SLOVENSKI STANDARD

SIST EN 13188:2001

01-februar-2001

Kis - Proizvod iz tekočin kmetijskega izvora - Definicije, zahteve, označevanje

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

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

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

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ICS:

01.040.67	Živilska tehnologija (Slovarji)	Food technology (Vocabularies)
67.220.20	Dodatki jedem	Food additives

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EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN 13188

August 2000

ICS 01.040.67; 67.220.10

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.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Central Secretariat or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Central Secretariat has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and United Kingdom.

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

Central Secretariat: rue de Stassart, 36 B-1050 Brussels

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.

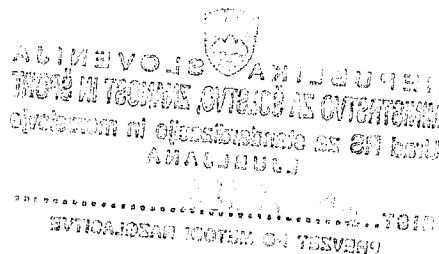
According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal,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

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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.

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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

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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.