



## CHEF MYRON'S PRODUCT SPECIFICATIONS

Product name: **Chef Myron's Rice Wine Vinegar**

Description: This vinegar is the result of the alcoholic and subsequent acetous fermentation of saccharified rice. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar acetators. The product is prepared in accordance with the best commercial practice under strict sanitary conditions and the Federal guidelines for Good Manufacturing Practices. The process is meticulously monitored to produce consistent high quality vinegar with unique characteristics of fine flavor and aroma. It is free of clarifiers, preservatives or other impurities and is Star-K Kosher Certified.

Applications: Perfect light and slightly sweet vinegar for "sushi meshi (rice)", dressings, sauces, dips and whenever a light sweet vinegar is called for. Can be effectively diluted with water for lighter applications.

Physical Properties: Bright, transparent, pale yellow to light amber in color, free from any pronounced foreign flavor or odor. The odor and flavor are clean and characteristic of traditional rice vinegar. Weight: 8.40 –8.45 lbs./gallon @ 20° C

Chemical Properties:

Grainage	100
Residual alcohol	1.0 proof max
Copper	1.0 ppm. max
Iron	10 ppm. max
Lead	0.033 ppm. max

Bacteriological Properties:

Total Standard Plate Count	10/ml. Max
Coliform	10/ml. Max
Yeast/Mold	10/ml. Max
E. Coli	Negative
Salmonella	Negative
Coagulase + Staph	Negative
Extraneous Matter	None visible to the naked eye Free of sediment and mother of Vinegar
Microscopic	Negative for vinegar eels or insect fragments.

Kosher Supervision: **Star K.** Current kosher certificate available upon request.

Packaging: 64-oz. plastic handled jug (1/2 gallon), packed 2 to a case.

This product conforms entirely to the requirements of the U.S. Food, Drug and Cosmetic Act