

**Bangladesh Standard
Specification For
Fermented Vinegar
(Second Revision)
Draft Amendment-1:YYYY**

To

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Specification For
Fermented Vinegar
(Second Revision)**

0. Foreword

0.1 This amendment was adopted by the Bangladesh Standards and Testing Institution on -----, after the draft amendment finalized by the Fruits, Vegetables and their Derived Products Sectional Committee had been approved by the Agricultural and Food Products Divisional Committee.

1. Amendment

1.1 At page-2, replace existing sub-clause 4.1 with the following.

Fermented Vinegar shall be clear liquid, free from cloudiness or suspended particles, except for natural fermented vinegars containing the 'mother' (cellulose and acetic acid bacteria mass)¹. It shall possess the characteristic taste and odour of the raw material from which it is produced.

NOTE 1: Natural fermented vinegars containing 'mother' are permitted. The product must be safe for consumption and accurately labeled to indicate the presence of mother. Certain clarity and microorganism restrictions (sub-clause 5.5) do not apply to these vinegars as long as the labeling and safety conditions are met.

1.2 At page-2, replace the existing table 1 with the following.

Table 1 – Requirements for Fermented Vinegar
(Sub-clause 4.3)

Sl. No.	Characteristics	Limit	Method of Test
(1)	(2)	(3)	(4)
i)	Total acid content (as acetic acid), g/100 ml, <i>Min.</i>	4.0	AOAC 947.07
ii)	Residual alcohol content (v/v), <i>Max.</i>	0.5	AOAC 930.35
iii)	Total solid, percent, (m/m), <i>Min.</i>	1.5	Annex – A
iv)	Total ash, percent (m/m), <i>Min.</i>	0.18	Annex – B