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## **EAS 147-2**

**UGANDA STANDARD** 

First Edition 2000-11-17

Vinegar — Specification — Part 2: Vinegar from artificial sources



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Requests for permission to reproduce this document should be addressed to

The Executive Director Uganda National Bureau of Standards P.O. Box 6329 Kampala Uganda

Tel: 256 41 505995 Fax: 256 41 286123

E-mail: unbs@infocom.co.ug

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#### **Foreword**

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Tourism, Trade and Industry established by the Act of Parliament of 1983, of the Laws of Uganda. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT/SPS Agreements of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

This Uganda Standard, US 212-2, was prepared by Technical Committee on Agricultural and Food Products (UNBS/TC 2).

The technical content the East African Standard EAS 147, has been approved by the National Standards Council (NSC) without modification as a Uganda standard. Therefore wherever the word "East African Standard appears it should read "Uganda Standard"

UGANDA STANDARD US 212-2: 2000 EAS 147-2: 2000

## Vinegar — Specification

#### Part 2:

## Vinegar from artificial sources

## 1 Scope

This specification applies to artificial vinegar produced from glacial acetic acid and water with or without caramel as a colouring matter and intended for use as a condiment.

#### 2 Normative references

The following referenced documents are indispensable for the application 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.

EAS 12, Drinking (potable) water - Specification

EAS 38, General standard for the labelling of pre-packaged foods

EAS 39, Code of practice for hygiene in the food and drink manufacturing industry

EAS 103, Schedule for food additives.

#### 3 Terms and definitions

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

#### artificial vinegar

non-fermented and/or non-brewed condiment prepared by the dilution of strong glacial acetic acid.

## 4 Composition and quality criteria

#### 4.1 Ingredients

#### 4.1.1 Glacial acetic acid

The glacial acetic acid shall comply with the requirements of relevant East African Standard.

#### 4.1.2 Water

Water used in the preparation of the product and in the washing of equipment shall be clean, potable water meeting the requirements of EAS 12.

#### 4.2 Food additives

Food additives if used shall comply with EAS 103.

#### 4.3 Composition requirements

Artificial vinegar shall meet the requirements given in Table 1.

Table 1 — Requirements for artificial vinegar

Parameter	Requirement
Total acidity, as acetic acid, %	$5,25 \pm 0,25$
Relative density at 20 °C	$1,012\ 5\pm0,007\ 5$
Total solids, %, by mass, max.	0,1
pH, min.	2,5
Colouring matter (where caramel is used), %, by mass, max.	0,1
Dirt and extraneous matter	NIL

#### 4.4 Contaminants

The maximum limits in mg/l for trace elements in the product shall comply with the requirements in Table 2.

Table 2 – Limits of heavy metal contaminants in vinegar

Contaminant,	Maximum limit
mg/kg	
Arsenic (As),	1

Lead (Pb),	1
Copper (Cu)	10
Zinc (Zn)	10
Iron (Fe)	30

## 4.5 Hygiene

The degree of cleanliness in respect of containers, premises of manufacture, persons engaged in the handling of the product and equipment shall meet the requirements of EAS 39.

Lead and lead alloys including solder shall not be used in the construction of equipment coming into contact with the product in the course of preparation.

#### 5 Weights and measures

The fill of the container shall be in accordance with the relevant regulations of Weights and Measures.

## 6 Packaging

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

### 7 Labelling

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) the name 'Artificial Vinegar' and brand name or trade mark, if any;
- b) list of ingredients;
- c) net volume of contents;
- d) name and full address of manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared;
- e) date of manufacture;
- f) country of origin; and
- g) lot identification.

## 8 Sampling and methods of test

Sampling and testing shall be carried out in accordance with relevant East African Standards (To be developed).

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