

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

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EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 13188:2001 sisaldab Euroopa standardi EN 13188:2000 + AC:2002 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 15.01.2001 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 13188:2001 consists of the English text of the European standard EN 13188:2000 + AC:2002.</p> <p>This document is endorsed on 15.01.2001 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p>Käsitlusala: This European standard specifies definitions, requirements and marking for vinegar (product made from alcoholic liquids of agricultural origin).</p>	<p>Scope: This European standard specifies definitions, requirements and marking for vinegar (product made from alcoholic liquids of agricultural origin).</p>
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ICS 01.040.67, 67.220.10

Võtmesõnad:

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 2000-06-02.

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.

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CEN

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.

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.