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Sept. 19, 1957.

GOVERNMENT OF PUERTO RICO
DEPARTMENT OF HEALTH
OFFICE OF THE COMMISSIONER

REGULATION NO. 2

VINEGAR: Definitions and Standards of Identify.

Promulgated by the Commissioner of Health under the authority conferred by Sec. 5 of the Act. Entitled, Food and Drug Act. of Puerto Rico enacted April 28, 1951.

DEFINITIONS:

Section 1. The term vinegar when used without qualifying word, designates only the product secured by the alcoholic and subsequent acetous fermentations of apple juice. The term "cider and apple vinegar may be used also as equivalent to the term vinegar.

Section 2. Fruit vinegar: Fruit vinegar is the product obtained by the alcoholic and subsequent acetous fermentations of the juices obtained by pressing or maceration of two or more classes of fruits providing that if only one class of fruit juice is used, the product most be labeled as vinegar qualified by the name of the fruit used, as "Banana Vinegar", "Orange Vinegar, etc.. When the label bears the name "Fruit Vinegar" the names of all the fruits and the proportion of each of the fruits used, must appear in the label.

Section 3. Wine Vinegar: Wine vinegar, grape vinegar is the product made of the alcoholic and subsequent acetous fermentations of the juice of grape.

Section 4.: Malt Vinegar: Malt vinegar is the product made of the alcoholic and subsequent acetous fermentations, without destilation, of an infusion of barley malt or cereals, whose starch has been converted by malt.

Section 5. Sugar Vinegar: Sugar vinegar is the product made by the alcoholic and subsequent acetous fermentations of sugar, syrups, molasses or refiner's syrups.

Section 6. Glucose Vinegar: Glucose vinegar is the product made of the alcoholic and subsequent acetous fermentations of starch sugar or glucose.

Section 7. Spirit Vinegar, Destilled Vinegar, Grain Vinegar: Spirit vinegar, distilled vinegar and grain vinegar is the product made by the acetous fermentation of dilute alcohol.

Section 8. Seconds Pressings: Second pressing - It is held that the number of pressings used in preparing the juice is inmate ial so long as the pomace is fresh and not descomposed. The practice of allowing the pomace from the presses to stand in piles or vats for a number of days, during which time it becomes heated adn descomposed and the pressing, securing what is ordinarily called second pressing, in the opinion of the Commissioner of Health, prodices a product which consist in whole or in part of the filthy and descomposed material and is therefore adulterated.

Section 9. Vinegar from Dried Apples or Other Dried fruits. Vinegar from dried apples or other dried fruits is the product made from dried apples skins, cores and chops, or from other dried fruits or parts of them, by the process of soaking, with subsequent alcoholic and acetous fermentations but the solution thus obtained is not entitle to be called Vinegar without further designation, but must be plainly marked to show the material from which it is produced. The dried stock from which this product is prepared must be clean and made from sound material.

Section 10. Addition of Water: When natural vinegars made from cider, wine or the juice of other fruits are diluded with water the label must plainly indicate this fact, as for example "diluted to _____ per cent acid strenght" provided that the acidity of vinegar so diluted, will not fall below 4 per cent acid strenght. When water is added to the pomace in the process of manufacture, the fact that the product is diluted, must be plainly shown in the label in similar manners. Dilution of vinegar naturally reduces, not only the acid strenght, but the amount of other ingredientes in proportion to the dilution, so that reduced vinegars will not comply with the analytical constants for undiluted products, but the relations existing between those various ingredientes will remain the same.

Section 11. Mixture of Vinegars:

As different kinds of vinegars differ in source, flavor and chemical composition, mixtures thereof are compounds within the meaning of the Food and Drug Act., and if they contain no adde poison or deleterious ingredientes will not be held to be misbranded, if plainly labeled with the word compound, together with names and proportions of the various ingredients.

Section 12. Addition of boiled cider and coloring matter.- The addition of coloring matters, boiled cider, etc., to vinegar, wine vinegar, and the other types of vinegar, or mixtures thereof, is for the purpose of concealing damage or inferiority of producing an imitation product. In the first instance, the use of such products is an adulteration and therefore prohibited. Products artificially colored or flavored with harmless ingredients in imitation of some particular kind of vinegar will not be held to be misbranded if plainly labeled "Imitation vinegar" in accordance with the provisions of the law.

Section 13. Mixture of distilled and sugar vinegars.- The product prepared by submitting to acetous fermentation a mixture of dilute alcohol (obtained, for example, from molasses by alcoholic fermentation and subsequent distillation) and dilute molasses, which has undergone alcoholic fermentation , is not "molasses vinegar" but a compound of distilled vinegar and molasses vinegar; such mixtures, however, must contain a substantial amount of molasses vinegar and not a small amount for the purpose of coloring the distilled vinegar. The molasses used must be fit for food purpose and free from any added deleterious substances.

Section 14. Diluted Acetic Acid.- The product made by diluting acetic acid is not vinegar and when intended for food purpose must be free from harmful impurities and sold under its own name.

Section 15.- Product Obtained by Distilling Wood. The impure product made by the destructive distillation of wood, known as "pyroligneous acid", is not vinegar nor suitable for food purposes.

Section 16. Acid Strenght. All of the products described above should contain not less than four (4) grams of acetic acid per one hundred (100) cubic centimeters.

Section 17. This regulation will be enforce at its approval.

(Signed) Dr. A. Fernós Isern
Commissioner of Health