

SRI LANKA STANDARD 168 : 1999

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**SPECIFICATION FOR
COCONUT VINEGAR
(SECOND REVISION)**

SRI LANKA STANDARDS INSTITUTION

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FOREWORD

This Standard was approved by the Sectoral Committee on Agriculture and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1999-11-11 .

Vinegar is internationally recognized as a condiment and is widely used for culinary purposes. Presence of secondary products generated during fermentation confers upon natural vinegar a 'smoothness', 'bouquet' and aroma which is lacking in the artificial commodity. Coconut vinegar produce in Sri Lanka is categorized into two types, namely : coconut toddy vinegar and coconut water vinegar.

This standard was first published in 1972 and revised in 1996. The second revision was considered to accomodate, particularly the type coconut water vinegar.

Guidelines for the determination of compliance of a lot with the requirements of this standard based on statistical sampling and inspection are given in Appendix A.

During the formulation of this specification due consideration has been given to the relevant provisions made under the Sri Lanka Food Act No. 26 of 1980. Specific requirements given in this specification, wherever applicable, are in accordance with the relevant regulations. However, general provisions made under the Sri Lanka Food Act have not been included in this specification and, therefore, the attention of the user of this specification is drawn to these general provisions.

For the purpose of deciding whether a particular requirement of this specification is complied with, the final value, observed or calculated, expressing the result of a test or an analysis, shall be rounded off in accordance with **CS 102**. The number of significant places retained in the rounded off value shall be the same as that of the specified value in the specification.

In revising this specification, the assistance derived from the following publication is gratefully acknowledged:

CODEX STAN 162 - 1987 Vinegar

1 SCOPE

This specification prescribes the requirements and methods of test for coconut vinegar.

2 REFERENCES

CS 102 Presentation of numerical values
SLS 143 General principles of food hygiene
SLS 428 Random sampling methods
SLS 467 Labelling of prepackaged foods

3 DEFINITIONS

For the purpose of this specification, the following definitions shall apply:

coconut toddy vinegar : Coconut vinegar produced by the alcoholic and acetous fermentation of the exudate obtained from the unopened inflorescence of the coconut palm (*Cocos nucifera*) by the process of tapping.

coconut water vinegar : Coconut vinegar produced by the alcoholic and acetous fermentation of the coconut water (enriched with sucrose) from mature nuts of the coconut palm (*Cocos nucifera*).

4 REQUIREMENTS

4.1 The product shall be manufactured and packed under hygienic conditions as prescribed in SLS 143.

4.2 The product shall have a characteristic aroma and taste. It shall be free from any objectionable odours and from foreign matter.

4.3 The product shall not contain any added colouring matter other than caramel.

4.4 The product shall not contain any acid other than acetic acid and acids produced during normal fermentation process involved in its production.

4.5 The product shall be free from vinegar eels. It shall also be free of sediments.