

**22.09 - Vinegar and substitutes for vinegar obtained from acetic acid.**

**(I) VINEGAR**

Vinegar is an acid liquid obtained by the acetic fermentation in the presence of air and at a constant temperature generally not exceeding 20 °C to 30 °C, of alcoholic liquids of any source or of various sugar or starch solutions having undergone alcoholic fermentation, under the action of vinegar bacteria *Mycoderma acetii* or acetobacter.

The heading includes the following varieties of vinegar, distinguished according to their origin :

- (1) **Wine vinegar.** This is pale yellow to red in colour according to the type of wine from which it is prepared; it has a special *bouquet* due to the presence, e.g., of wine esters.
- (2) **Beer or malt vinegar; cider, perry or other fermented fruit vinegars.** These are generally yellowish in colour.
- (3) **Spirit vinegar,** colourless in its natural state.
- (4) **Vinegar obtained from cereal grains, molasses, hydrolysed potatoes, lactosérum, etc.**

**(II) SUBSTITUTES FOR VINEGAR**

Substitutes for vinegar are obtained by diluting acetic acid with water. They are often coloured with caramel or other organic colouring substances (see also exclusion (a) below).

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Vinegar and substitutes for vinegar which are used to flavour or pickle foodstuffs, may themselves be flavoured with vegetables such as tarragon or contain added spices.

The heading **does not include** :

- (a) Aqueous solutions containing more than 10 % by weight of acetic acid (**heading 29.15**). However, the provisions of Note 1 (d) to Chapter 22 do not apply to such solutions, usually containing 10 to 15 % by weight of acetic acid, which have been flavoured or coloured for use with foodstuffs as substitutes for vinegar; these remain in this heading.
  - (b) Medicaments of **heading 30.03** or **30.04**.
  - (c) Toilet vinegars (**heading 33.04**).
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