

# Buffered Vinegar



## HISTORY

Vinegar has been used since ancient times for both culinary and medicinal purposes. Throughout the centuries, various cultures developed their own versions with different fermentation and aging processes.

## PRODUCTION

Commercial vinegar is produced either by a 'slow' or a 'fast' fermentation process. The fast method involves adding mother of vinegar (bacterial culture) to the source liquid, then adding air to oxygenate and promote fermentation in 1 to 3 days.

## ACETIC ACID

Vinegar, comprised largely of acetic acid, is the result of a two-fold process, the initial fermentation of natural sugars to alcohol, followed by the secondary fermentation to vinegar.

The different types of vinegar depend on what source materials are used, such as citrus peel or fruit juice concentrates, grains, and other fermentable materials. Vinegar has a wide variety of industrial and domestic uses, including its culinary role as a flavorful, acidic cooking ingredient, or in pickling.

Vinegar contains numerous flavonoids, phenolic acids, and aldehydes. It also contains many vitamins and other compounds such as riboflavin, vitamin B-1 and mineral salts from the source material, that impart vinegar with its distinct flavor.

## APPLICATIONS

In **all meats**, label-friendly **buffered vinegar** can be used to:

- enhance the safety of ready-to-eat products by controlling *Listeria*
- replace synthetic antimicrobials
- maintain taste and texture

**Buffered vinegar can be combined with:**

- cultured dextrose

### Format

- liquid, dry, certified organic options available
- sodium- or potassium-based buffering agents

Sources:

<https://www.foodbusinessnews.net/articles/4509-vinegar-as-a-preservative>

<https://en.wikipedia.org/wiki/Vinegar>

<https://versatilevinegar.org/>

