

LABORATORY
OF THE
INLAND REVENUE DEPARTMENT
OTTAWA, CANADA

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VINEGAR

OTTAWA, May 5, 1915.

J. F. VINCENT, Esq.,
Deputy Minister Inland Revenue.

SIR,—I beg to hand you a report concerning two hundred and forty-five (245) samples purchased as Vinegar between November and December of last year.

Our last extended inspection of vinegar was made in 1911, and is reported in Bulletin No. 235.

Vinegar is defined, under the Adulteration Act as "A more or less coloured liquid, consisting essentially of impure dilute acetic acid, obtained by the oxidation of wine, beer, cider, or other alcoholic liquid." It will be understood that the word *impure*, used in this connection, has regard to the presence of matters *other than* acetic acid not objectionable or undesirable, but, in fact, quite the contrary.

Under section 26 of the Act, standards and certain limiting values for different kinds of vinegar were established by Order in Council of December 19, 1913.

No better illustration of the changes which common usage brings about in the signification of words could be quoted than that afforded by the word vinegar. Etymologically it means soured wine; and it was at first employed with definite reference to that article. The souring of wine is due to the conversion of alcohol into acetic acid; and it was soon found that dilute solutions of alcohol, such as malt washes, fermented fruit juices, hard cider, fermented raspberry juice, etc., could turn sour, and the resultant product was recognized as vinegar, but distinguished as malt vinegar, raspberry vinegar, cider vinegar, etc. Then, it was discovered that distilled spirit could be diluted to proper strength and made to undergo the acetic acid fermentation, whereby