

"Food shall be deemed to be adulterated within the meaning of this Act; (d) if it is an imitation of, or is sold under the name of another article."

For the information of those interested, the Order in Council which defines standards for Vinegar, is reproduced.

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FOODS.

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DEPARTMENT OF INLAND REVENUE.

OTTAWA, December 29, 1913.

MEMORANDUM—

Under authority of an Order of His Royal Highness the Governor General in Council, bearing date the 19th day of December, 1913, and in virtue of the Provisions of the 26th Section of the ADULTERATION ACT, the following Standards of quality have been established for "*Vinegar*:"—

VINEGAR STANDARDS.

1. Vinegar is 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.

2. The term Acetic Acid in the above and in the following clauses is to be understood to mean Acetic anhydride, $C_4H_6O_3$ molecular weight=102; equivalent=51.

One cubic centimeter of normal soda neutralizes 0.051 gramme of Acetic Acid. Hence, the number of cubic centimeters of normal soda required to neutralize 100 grammes of Vinegar, when multiplied by 0.051 gives the percentage weight of Acetic Acid contained in the Vinegar.

When the Vinegar is measured instead of being weighed the number of cubic centimeters of normal soda required to neutralize 100cc of the Vinegar, multiplied by 0.051 gives the percentage weight of acetic acid in 100 volumes of the Vinegar and is stated as percentage of weight in volume.

3. Vinegar shall contain not less than three and one-half (3.5) per cent; and not more than ten and one-half (10.5) per cent of Acetic Acid.

4. Wine Vinegar is vinegar made by the alcoholic and subsequent acetous fermentation of the juice of grapes.

5. Spirit Vinegar; Alcohol Vinegar; Grain Vinegar is vinegar made by the acetous fermentation of diluted distilled alcohol.

6. Malt Vinegar is vinegar made by the alcoholic and subsequent acetous fermentation, without distillation, of an infusion of Malt, with or without the addition of other cereals. It is dextrorotatory, and contains in 100cc not less than 1.8 grammes of solids, and not less than 0.2 gramme ash.

7.—Cider Vinegar. Apple Vinegar, is vinegar made by the alcoholic and subsequent acetous fermentation of the juice of apples. It is laevo-rotatory and contains in 100cc not less than 1.6 grammes of apple solids, of which not more than fifty (50) per cent are reducing sugars; and not less than 0.25 gramme of apple ash. The water soluble ash from 100cc contains not less than ten milligrammes of phosphoric acid (P_2O_5) and requires not less than 30cc of deci-normal acid to neutralize its alkalinity. 100cc of the vinegar contains not less than 0.15 gramme of glycerine.