



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 2719-2018

National food safety standard -- Vinegar

Issued on: June 21, 2018

Implemented on: December 21, 2019

**Issued by: National Health Commission and State Administration for
Market Regulation**

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Foreword

This Standard serves as a replacement of GB 2719-2003 Hygienic Standard for Vinegar, and No. 1 modification list.

In comparison with GB 2719-2003, this Standard has the following main changes.

---The name of this Standard is modified into "National Food Safety Standard - Vinegar";

---The scope is modified;

---The terms and definitions are modified;

---The physical and chemical indexes are modified;

---The microbial limit is modified.

National Food Safety Standard - Vinegar

1 Scope

This Standard is applicable to vinegar.

2.1 Vinegar

Vinegar refers to liquid acidic condiment, which is produced through microbial fermentation and brewing of various materials that contain starch and sugar, and edible alcohol, which are independently or jointly used.

2.1.1 Sweet vinegar

Sweet vinegar refers to vinegar, which is produced through microbial fermentation of

cereals, such as glutinous rice and rice, and alcohol or edible alcohol, which are independently or jointly used, and the adding of ingredients, for example, sugar.

3.1 Requirement of Raw Materials

Raw materials shall comply with corresponding food standards and relevant stipulations.

3.2 Sensory Requirements

Sensory requirements shall comply with the stipulation in Table 1.

Table 1 -- Sensory Requirements

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