



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

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Infectious Disease and Environmental Health Administration

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MANUFACTURING, PACKAGING, AND STORING OF VINEGAR AND HERB PRODUCTS

Those persons that propose to produce vinegar and herb products, or manufacture similar foods bottled in vinegar, must comply with the following, and must submit information which documents the compliance to the Center for Retail Food, Plan, and Process Reviews, DHMH, 6 St. Paul Street, Suite 1301, Baltimore, MD 21202:

1. The manufacture, packaging, and storing operations must take place in a facility licensed by the Department of Health and Mental Hygiene.
2. The equilibrated pH of the product, as manufactured using a known and repeatable process, must be determined by a bona-fide testing laboratory using procedures cited in the Code of Federal Regulations 21 CFR 114.90. The pH results must be submitted to the Department.
3. Only the processes which have been documented through analytical testing to result in a finished product which has an equilibrated pH of less than 4.6 may be used. Product that has a pH of 4.6 or higher may not be offered for human consumption.
4. Unless the proposed manufacturer is certified in acidified foods, and uses a process registered with the Food and Drug Administration, the only vinegar and herb or similar foods that may be produced as non-perishable foods are those that do not meet the definition of acidified foods as given in 21 CFR 114. Documentation must be submitted to the Department that specifies why the food is not an acidified food (e.g., liquid to solid ratio), or that provides the required credentials of the processor and process.
5. The vinegar added should be at least 40 grain (4% acetic acid).
6. Aluminum shall not be used as a food contact material.
7. If the product is thermally processed, then the time and temperature of the heating must be specified.
8. If the product is manufactured using a "hot fill", then the product temperature at filling, and the time of the inverted hold, must be specified.
9. Production records for each batch must be kept that document adherence to the known and repeatable process. Suggested parameters include the weight of the solid and liquid fill components, the acetic acid concentration of the vinegar, fill temperature, and pH.
10. Containers must be rinsed or otherwise cleaned so as to remove dust, dirt, glass, metal, and all other foreign materials.
11. Periodic sampling must be completed by a bona-fide food testing analytical laboratory.

Office of Food Protection and Consumer Health Services
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Toll Free 1-877-4MD-DHMH • TYY for Disabled - Maryland Relay Service 1-800-735-2258

Web Site: <http://eh.dhmh.md.gov/ideha/>