

## **RESOLUTION OENO 51/2000**

### **COLLECTION OF WINE VINEGAR ANALYSIS METHODS**

THE GENERAL ASSEMBLY

CONSIDERING Article 5, paragraph 4 of the International Convention for the unification of methods of analysis and evaluation of wines of October 13, 1954,

At the proposal of the Sub-Commission for wine analysis and evaluation methods,

CONSIDERING the advantage of establishing an initial reference for methods of analyzing wine vinegars,

CONSIDERING current knowledge of the subject,

CONSIDERING the principles of Oeno 6/94 Resolution concerning recognition of the set of analysis methods for spirits, alcohols and the aromatic fraction of drinks,

RECOGNIZES the Collection of wine vinegar analysis methods. This Collection is liable to be amended and added to. Any methods that are not validated shall be validated using the appropriate analyses.

### **COLLECTION OF WINE VINEGAR ANALYSIS METHODS**

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- I. Wine vinegars - determination of total acidity content
- II. Wine vinegars - determination of the fixed acidity content
- III. Wine vinegars - determination of the volatile acid content
- IV. Wine vinegars - detection and quantification of the presence of synthetic acetic acid
- V. Wine vinegars - determination of the residual alcohol content
- VI. Wine vinegars - determination of total dry extract content
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