

## Vinegar – Know How

### Starting with submerged vinegar cultures

These vinegar starting cultures are concentrated submerged vinegar bacteria of the type *Acetobacter acetii var. Europeans*. They are cultured for a fast production with lowest rest alcohol content at the ready vinegar.

#### Conditions of work

The perfect work of the bacteria you will get at a temperature of 28 °C (82 °F) and with full air injection. At the LABU vinegar plant, please open the outside air nozzles total and close nearly all inside nozzles.

The lowest temperature the bacteria will work is 20 °C (68 °F) – the maximum temperature is 33 °C (91 °F). Below and above these temperatures, there is no conversion from alcohol into acetic acid.

#### The start

**For quantities below 5 Litres (1 Gallon) the 250 ml starting culture is enough. Below there is the 5 Litre container the right.**

The starting alcohol should be lower than 7.5 % vol and there should be no free sulfites. For dilution of higher alcohol content you can take drinking water. If the sulfites are higher, then it is necessary to oxidate them before adding the vinegar bacteria into it. Or you desulfurize the alcohol (See our know how sheet – desulfurization)

This should be done 2 – 3 days before the starting.

#### Shelf life of bacteria

These bacteria have a shelf life of around 5 weeks after filling, so it is necessary to start direct, when you get the bacteria. Be sure, that all point below are reached and everything is correct.