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Vinegar Infos

Starters for Vinegar Production

[Frings inoculation vinegar](#)

FRINGS supplies inoculation vinegar in quantities of 4 liters, filled into 5 liter containers. The air volume of one liter ensures a favourable minimum oxygen supply for the bacteria.

To accelerate the fermentation restart, the total concentration (TC) has been decreased to approx. 10% at a minimum alcohol content of 3% (the inoculation vinegar in the case of alcohol vinegar production is taken from fermentations with a TC of 12 - 14%).

Your order should indicate the nutrients you have used so far, and for vinegar rich in extracts, the raw material.

The following qualities are available:

- SPIRIT-INOCULATION VINEGAR for ACETOZYM DSplus
- SPIRIT-INOCULATION VINEGAR for single and dual stage high strength fermentations
- SPIRIT-INOCULATION VINEGAR for ACETOZYM DSplus and high fermentation temperatures (up to 36° C)
- SPIRIT-INOCULATION VINEGAR for ACETOZYM D/GZ
- WINE-INOCULATION VINEGAR for white wine and nutritive salt
- WINE-INOCULATION VINEGAR for red wine and nutritive salt
- FRUIT-INOCULATION VINEGAR for fruit wine and nutritive salt.

In general, inoculation vinegar may be stored during a period of up to one year. The storage temperature should range between 15 and 25 degrees C. Keep the container closed and avoid direct exposure to the sun.