

s 2020 0090

The invention relates to the food industry, namely to a process for producing vinegar from white wine.

The process, according to the invention, includes washing the nutshell, drying thereof at a temperature of 30...40°C for 24 hours, mixing the dried nutshell with vinegar ferment, maintaining the mixture for 24 hours at a temperature of 25±1°C, draining the ferment, mixing the nutshell with white wine and its subsequent acetic fermentation.

Claims: 4