



ALCOHOL V/S VINEGAR



ALCOHOL



The primary alcohol ethanol (also known as ethyl alcohol), which is used as a drug and is the main alcohol found in alcoholic beverages, was the one to which the term "alcohol" originally referred.

Any organic compound that has a carbon atom bound to the hydroxyl functional group (-OH) is alcohol.

VINEGAR



Acetic acid (CH_3COOH), which makes up about 5-20% of vinegar, is a liquid that also contains water and other trace chemicals, such as flavourings. The fermentation of ethanol by acetic acid bacteria yields acetic acid.

Confusion arises because vinegar can also be found in other alcoholic beverages like wine, beer, and fermented fruit juices.



vinegar

ALCOHOL (-OH)

- Meant for immediate drinking.
- Made directly from fruits after fermentation.
- Main component- Ethanol.

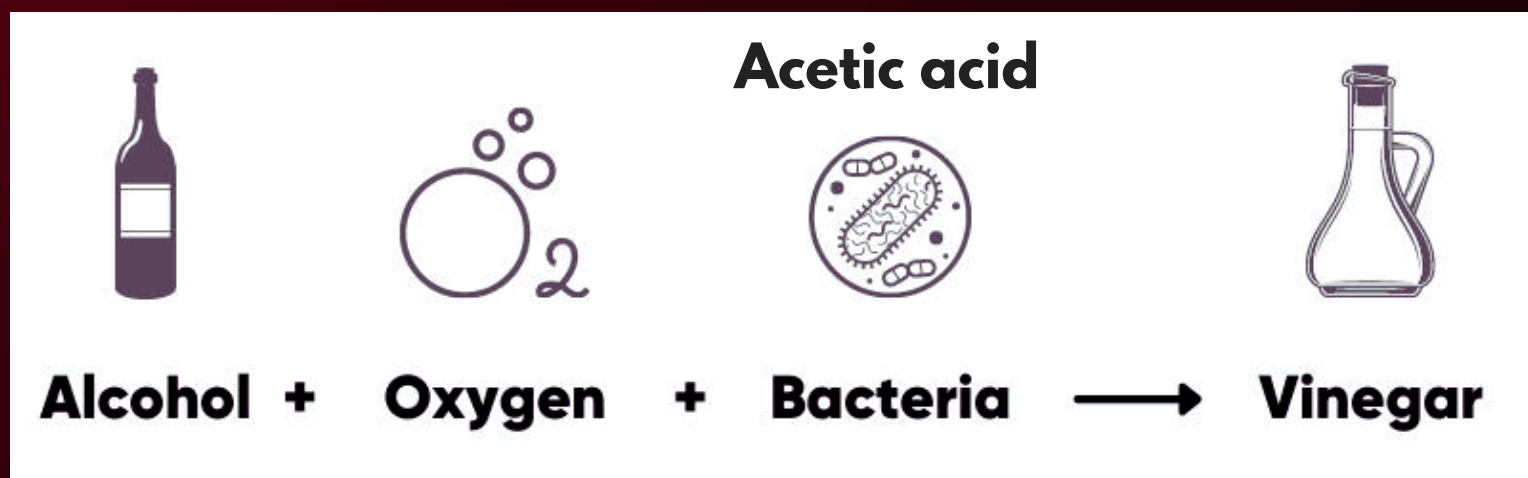
Alcoholic fermentation + Acetic fermentation =
VINEGAR

VINEGAR (-COOH)

- Mainly used as a cooking ingredient, or in pickling.
- Made by further fermentation of alcohol (wine/ beer etc.).
- Main component- Acetic acid.

Natural vinegars may contain 0.5-2% alcohol .

In essence, vinegar is just alcohol—more specifically, ethanol—that has been exposed to oxygen and bacterial fermentation.



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