

VINEGAR



Vinegar is a liquid consisting mainly of acetic acid, water, and trace amounts of other compounds such as flavorings and minerals. It is made through a fermentation process that converts ethanol, the main component of alcoholic beverages, into acetic acid. Vinegar has been used for thousands of years as a condiment, preservative, and flavorings agent.

Types

1. **White vinegar:** Made from distilled grain alcohol and has a sharp, acidic taste.
2. **Apple cider vinegar:** Made from apple cider and has a slightly sweet and fruity taste.
3. **Balsamic vinegar:** Made from grapes and aged in wooden barrels to develop a complex, sweet, and tangy flavor.
4. **Red wine vinegar:** Made from red wine and has a bold, tangy flavor.
5. **Rice vinegar:** Made from fermented rice and has a mild, slightly sweet flavor.



Market Scope

The global vinegar market size was valued at over USD 1.2 billion in 2020 and is projected to grow at a compound annual growth rate (CAGR) of around 6% from 2021 to 2028.

The major players in the Market for Vinegar are as follows:

- 1. Mizkan Holdings**
- 2. Aspall**
- 3. Acetificio**
- 4. Australian Vinegar**
- 5. Fleischmann's Vinegar Company**
- 6. Kraft Heinz Company**
- 7. Eden Foods**
- 8. Pompeian**
- 9. Mizkan Euro Ltd**
- 10. Galletti**

