

# 중국시장에서 각광받는 식초관련 제품 및 정보 (Edible Vinegar in China)

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# Chinese Market of Vinegar

- The production of vinegar in China is about 3,000,000 ton/year with a market of ¥14.9 billion.
- There are over 4,000 companies in China, 30% of which are brand corporations and the other 70% middle and small-sized enterprises.



# Classification of Vinegar

- There are two types of vinegar: Fermented vinegar and Blended vinegar.
- Fermented vinegar is the liquid condiment brewed by microbial fermentation from various materials containing starch, sugar, and/or alcohol (Chinese National Standard GB 18187-2000).
- Blended vinegar is a mixed condiment of glacial acetic acid, vinegar, and food additives. The preparation of vinegar in total ratio (in acetic acid) should be more than 50% (CNS SB 10337-2000).

# Four Famous Vinegar



- Shanxi mature vinegar (山西老陈醋): known as "the first vinegar" in China over 3000 years for its unique flavor of soft, sour, fragrant, sweet, and mellow.
- Shanxi mature vinegar is brewed from sorghum, barley and other grains. It presents brown and clear color with less precipitation. The longer it stores, the more fragrant.
- As one of National Protection of Geographical Indications, the brands include Zilin, Shuita, Donghu, Leifu, and Liuweizhai.



# Scheme of Shanxi aged vinegar production



# Zhenjiang Vinegar (Chinkiang Vinegar)



- Zhenjiang vinegar (镇江香醋) belongs to balsamic vinegar / black vinegar, fermented from glutinous rice. It was originated from 1840 in Jiangsu Province.
- Zhenjiang vinegar presents the clear, aroma, acid, mellow, and concentrated features. It's sour but not astringent, fragrant and slightly sweet, dense and delicious.
- It's most famous for the unique aroma.



# Factory of Hengshun Co. in Zhenjiang



炒米色  
Rice color frying



制醋醅  
Vinegar culture making



晾晒  
Drying



灌装  
Bottling

# Boryeong Vinegar



- Boryeong vinegar (保宁醋) is known as "oriental magic vinegar" originated at Langzhong, Sichuan Province, from the late Ming and early Qing Dynasty (400 years ago).
- Boryeong vinegar uses rice, corn, and wheat bran as raw materials, with 70 Chinese medicine for seminiferous brewing. It's unique for red brown color, soft sour, sweet and mellow flavor.
- Boryeong vinegar is famous for medicine vinegar. It has been shown to have anticorrosive, health promoting, lipid controlling, blood pressure lowering, and atherosclerosis preventing effects because of its high content of chelate copper ions.



# Yongchun Aged Vinegar

- Yongchun aged vinegar (永春老醋) is originated from Song Dynasty in Fujian Province.
- Yongchun aged vinegar belongs to black vinegar and uses high-quality glutinous rice, sesame, and sugar fermented by *Monascus* sp..
- It presents dark brown color, sour but not astringent, acid and sweet, mellow and refreshing quality.
- Yongchun aged vinegar is distinguished as containing a variety of amino acids and other beneficial nutrients without additional salt and preservatives.



# Fruit Vinegar

- Fruit vinegars are made from fruit wines, usually without any additional flavoring. Typically, the flavors of the original fruits remain in the final product.
- Jujube vinegar, called zaocu or hongzaocu (红枣醋), and wolfberry vinegar, called gouqicu (枸杞醋), are produced in China.



# Medical Application

- Aiding digestion
- Anti-aging effect
- Reducing lithiasis
- Inhibiting blood sugar
- Diet control
- Cosmetic application

