

# **Evaluation Report for Category B.1.1 Application**

**Application Number:** 2011-3049

**Application:** New Source(site) same registrant **Product:** Horticultural Vinegar Technical

**Registration Number:** 29404

Active ingredients (a.i.): Acetic Acid [ACE]

PMRA Document Number: 2248054

## **Purpose of Application**

The purpose of this application was to register a new source of acetic acid for Horticultural Vinegar Technical.

## **Chemistry Assessment**

Common Name: Acetic acid IUPAC Chemical Name: Acetic acid Acetic acid Acetic acid

Horticultural Vinegar Technical has the following properties:

Property	Result
Colour and physical state	Clear and colourless liquid
Nominal concentration	20.0%
Odour	Vinegar odour
Specific gravity	1.014 – 1.024
Vapour pressure	15.7 mm Hg (at 25°C)
pН	2 - 3
Solubility in water	1 kg/L (at 25°C)
n-Octanol/water partition coefficient	$Log K_{ow} = -0.17$

The chemistry requirements for Horticultural Vinegar Technical have been fulfilled.



## Health, Environmental and Value Assessments

No health, environmental or value assessments were required for this application.

### Conclusion

The Pest Management Regulatory Agency has completed an assessment of information available in support of Horticultural Vinegar Technical and has found the information sufficient to support the registration of a new source of acetic acid.

### References

PMRA Document Number	Reference
<u>1439645</u>	2007, Manufacturing Methods/Preliminary Analysis, DACO:
	2.11.1,2.11.2,2.11.4,2.13.1,2.13.2,2.13.4 CBI
<u>1439646</u>	2007, Making of Vinegar, DACO: 2.11.3
<u>1439647</u>	2007, Process Flow Diagram, DACO: 2.11.3
<u>1439649</u>	2007, Establishing Certified Limits, DACO: 2.12.1
<u>1439653</u>	2007, Chemical and Physical Properties,
	DACO: 2.14.1,2.14.10,2.14.11,2.14.12,2.14.13,2.14.14,2.14.2,2.14.3,2.14.4,
	2.14.5,2.14.6,2.14.7,2.14.8,2.14.9
<u>1720071</u>	2008, Work Instructions Vinegar Filtration Reverse Osmosis Filter (R.O.), DACO:
	2.11.3 CBI
<u>1720072</u>	2009, Manufacturing Methods and Methodology for the TGAI, DACO:
	2.11.3,2.11.4,2.13.1,2.13.2,2.13.3,2.13.4 CBI
<u>1743261</u>	Anonymous, 2002, Operation Procedure For The Frings Alkomat, DACO: 2.13.1
<u>1743262</u>	Anonymous, 2002, Manual Determination Of Total Acidity Of Vinegar,
	DACO: 2.13.1
<u>2080499</u>	2011, Chemistry 2.1-2.9-Vinegar-TGAI-Chambly, DACO: 2.1,2.2
<u>2080501</u>	2011, Batch Data, DACO: 2.13.3 CBI
<u>2080502</u>	2011, Batch Data, DACO: 2.13.3 CBI
<u>2137676</u>	DACO: 2.0_DOC
<u>2166304</u>	2011, Chemistry, 5 Batch Volume 1, DACO: 2.13.3 CBI
<u>2166305</u>	2012, Chemistry, Vinegar Production Report, DACO: 2.13.3 CBI
2247042	2012, Chemistry, Production, DACO: 2.13.3 CBI

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