

Decree

No .../2025 of the Minister for Agriculture of [date]

amending Decree No 152/2009 of the Ministry of Agriculture and Rural Development of 12 November 2009 on the mandatory requirements of the Codex Alimentarius Hungaricus with regard to its regulation on wine vinegar and vinegar

[1] The aim of the legislation is to provide consumers with adequate information on the quality of wine vinegar and vinegar and to clarify the nature and quality of the product to which the name of the foodstuff refers.

[2] The regulation improves the quality of wine vinegar and vinegar and allows consumers to recognise the differences in quality between the products marketed under this name.

[3] In the past, products obtained by fermentation of agricultural products, by natural processes and by dilution of synthetic acetic acid could also be called vinegar. The present regulation ensures that only products obtained from products of agricultural origin by double fermentation by biological process may be placed on the market with the designation vinegar. The product obtained by diluting synthetic acetic acid shall no longer bear the designation of vinegar.

[4] The legislation provides for a detailed definition of the name of vinegar in order to provide consumers with clear information on the nature of the product. The Regulation also sets a maximum amount of added sugar in order to guarantee high quality and reduce adverse health effects.

[5] On the basis of the authorisation granted in Section 76, paragraph (2), point 5 of Act XLVI of 2008 on the food chain and its official supervision, and acting within the scope of my duties set out in Section 54(3) of Government Decree No 182/2022 of 24 May 2022 on the duties and powers of members of the Government, I hereby order the following:

Section 1

In Decree No 152/2009 of the Ministry of Agriculture and Rural Development of 12 November 2009 on the mandatory requirements of the Codex Alimentarius Hungaricus (hereinafter referred to as ‘Decree’), the following point (g) is added to Section 1(3):

[The mandatory requirements of Volume I of the Hungarian Food Code (Codex Alimentarius Hungaricus), which contain national product specifications, are laid down in the following Annex to this Decree:]

“(g) Annex 43 on wine vinegar and vinegar.”

Section 2

The following paragraph 22 shall be added to Section 2 of the Decree:

“(22) Products which do not comply with the provisions of Annex 43 of this Decree, as laid down in Decree No .../2025 of [date] amending Decree No 152/2009 of the Ministry of Agriculture and Rural Development of 12 November on the mandatory requirements of the Codex Alimentarius Hungaricus with regard to its regulation on wine vinegar and vinegar (hereinafter: Amending Decree 12), but which comply with the provisions in force on the day preceding the date of entry into force of Amending Decree 12, as specified in Annex 43, may

be placed on the market until the last day of the 18th month following the date of entry into force of Amending Decree 12 and may remain on the market until their date of minimum durability or use-by date.”

Section 3

The following point (g) is added to Section 3/A of the Decree:

(This Decree lays down provisions for the implementation of)

“g) Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007”

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Section 4

The following Section 13 is added to the Decree:

“Section 13 Section 1(3)(g), Section 2(22) and draft Annex 43 of this Decree, as established by Amending Decree 12, have been notified in advance in accordance with Articles 5 to 7 of Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services.”

Section 5

Annex 43, as referred to in Annex 1 hereto, is added to the Decree.

Section 6

This Decree shall enter into force on the third day following its publication.

Section 7

This decree lays down the regulations needed to implement Regulation No 1308/2013/EU of 17 December 2013 of the European Parliament and of the Council establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007.

Section 8

The requirement for the prior notification of this draft decree, as stipulated in Articles 5 to 7 of Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services, has been met.

Minister of Agriculture

'Annex 43 to Decree No 152/2009 of the Ministry of Agriculture and Rural Development of 12 November 2009

Requirements .../... of the Codex Alimentarius Hungaricus on wine vinegar and vinegar

Part A

GENERAL PROVISIONS

I.

1. This provision applies to wine vinegar, fruit vinegar, fruit wine vinegar, spirit vinegar, balsamic vinegar and other vinegars as defined in Part B, as well as apple vinegar and apple wine vinegar as defined in Part C.
2. The product names laid down in this provision may only be used on the labelling of products placed on the market if the products comply with the requirements laid down in Part B and C.
3. The products covered by the provision fall under food categories 12.3 or 14.2.2 according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.
4. This provision does not apply to vinegars with a protected geographical indication or those registered as traditional specialities under Regulation (EU) 2024/1143 of the European Parliament and of the Council.
5. Products that are produced or placed on the market in a Member State of the European Union or in Turkey, or are produced in an EFTA State that is a contracting party to the Agreement on the European Economic Area, in accordance with the applicable national legislation in that State, do not need to comply with the technical specifications specified in this regulation if the relevant provisions offer a level of protection equivalent to that laid down in this regulation in terms of consumer protection.

II.

1. In addition to those specified in Parts B and C, other than wine vinegar, the following may be used in the production of the products referred to in Parts B and C:
 - 1.1. Food additives within the meaning of Regulation (EC) No 1333/2008 of the European Parliament and of the Council, excluding synthetic acetic acid (E 260); and caramels (E 150a-d). Caramels may only be added to balsamic vinegar.
 - 1.2. Fresh or dried plants or parts of plants, spices, natural flavouring substances and flavouring preparations within the meaning of Regulation (EC) No 1334/2008 of the European Parliament and of the Council, in particular spice extracts.
2. In the case of wine vinegar, in addition to those specified for the wine vinegar product group, additives and processing aids under Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplementing Regulation (EU) No 1308/2013 of the European Parliament

and of the Council as regards wine-growing areas where the alcoholic strength may be increased, authorised oenological practices and restrictions applicable to the production and conservation of grapevine products, the minimum percentage of alcohol for by-products and their disposal, and publication of OIV files may also be used.

III.

1. For the purposes of this regulation:

1.1. Vinegar: product obtained from agricultural products by a biological process of double fermentation of alcohol and acetic acid.

1.2. Vinegar bacteria culture medium: organic or inorganic material used to feed acetic acid bacteria.

IV.

1. General labelling requirements

1.1. The legal name of vinegars meeting the requirements of product groups and product specifications defined in parts B and C shall be the name of the relevant product group or product, except where the respective category allows the use of another legal name. The ingredients determining the kind and nature of the product shall be clearly indicated in the designation.

1.2. Fresh or dried plants or parts of plants, spices or natural flavouring substances or flavouring preparations within the meaning of Regulation (EC) No 1334/2008 of the European Parliament and of the Council, in particular spice extracts, which are added to the vinegars defined in Parts B and C, shall form part of the designation.

1.3. The total actual acidity (g/100 ml) of the product expressed as acetic acid “.... % acidity”. The permissible deviation of the measured value with respect to the declared total acidity is ± 0.5 %.

1.4. The designation ‘vinegar’ shall not be used in the case of a product containing synthetic acetic acid.

1.5. The word ‘matured’ may appear only if the ageing has lasted at least 6 months in a wooden cask or other wooden container.

1.6. The name of the producer, packer or distributor of the agricultural product and the address of the place of production may appear on the packaging of the product in accordance with Section 26 of Act LXVI of 2022 on the protection of origin of agricultural products.

1.7. A protected geographical indication designating a product used as an ingredient in vinegar may appear in the name, labelling or advertising material of the product, subject to the provisions of Article 27 of Regulation (EU) 2024/1143 of the European Parliament and of the Council.

1.8. With the exception of wine vinegar and balsamic vinegar, the term “vinegar” may be used for all types of vinegar when it is a component of another food product, provided that the name and presentation of that food product do not refer to a specific type of vinegar.

Part B

Product groups

1. WINE VINEGAR

1.1. Product group definition

1.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 14.2.2.

1.1.2. A product corresponding to the category referred to in point 17 of Part II of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council.

1.2. Ingredients that may be used:

1.2.1. wine in accordance with Annex VII, Part II, point 1 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council;

1.2.2. grape must, partially fermented grape must, partially fermented grape obtained from dried grapes or concentrated grape must as referred to in points 10 to 13 of Part II of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council;

1.2.3. Rectified concentrated grape must as referred to in point 14 of Part II of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council;

1.2.4. grape marc as referred to in point 9 of Part IV of Annex II to Regulation (EU) No 1308/2013 of the European Parliament and of the Council;

1.2.5. grape juice or concentrated grape juice as referred to in points 6 to 7 of Part IV of Annex II to Regulation (EU) No 1308/2013 of the European Parliament and of the Council;

1.2.6. acetic acid bacteria culture;

1.2.7. acetic acid bacteria nutritive salt;

1.2.8. drinking water;

1.2.9. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

1.3. Quality characteristics

1.3.1. Physical and chemical properties

1.3.1.1. Total acidity expressed as acetic acid: at least 60 g/l.

1.3.1.2. Residual alcoholic strength: not more than 1.2 % v/v.

1.3.2. Organoleptic properties

1.3.2.1. Appearance: product-specific colour intensity and translucency. In the case of unfiltered vinegar, sedimentation.

1.3.2.2. Odour: specific to the product. Harmonic fineness and balance, balanced, non-abusive acidity.

1.3.2.3. Taste: specific to the product. Complex, harmonious taste, balanced acidity.

1.4. Marking

1.4.1. A geographical name identical to a geographical indication of a wine product may be indicated on the packaging of the product in accordance with Article 15(1) of Act CLXIII of 2020 on Viticulture and the Wine Industry.

FRUIT VINEGAR

2.1. Product group definition

2.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.

2.1.2. Product obtained from fruit by double fermentation with alcohol and acetic acid.

2.2. Ingredients that may be used:

2.2.1. fruit;

2.2.2. dried fruit;

2.2.3. fruit must or concentrated fruit must;

2.2.4. fruit marc;

2.2.5. concentrated or non-concentrated fruit juice;

2.2.6. acetic acid bacteria culture;

2.2.7. acetic acid bacteria nutritive salt;

2.2.8. drinking water;

2.2.9. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

2.3. Quality characteristics

2.3.1. Physical and chemical properties

2.3.1.1. Total acidity expressed as acetic acid: at least 30 g/l.

2.3.1.2. Residual alcoholic strength: not more than 0.5 % vol.

2.3.2. Organoleptic properties

2.3.2.1. Appearance: colour intensity typical of the fruit used, translucent, small opalescence allowed. Unfiltered vinegar is not translucent and sedimentation is observed. Uniform, smoothly flowing texture. Separation of juice is permitted.

2.3.2.2. Odour: a clear aroma specific to the fruit used. Harmonic fineness and balance, balanced, non-abusive acidity.

2.3.2.3. Taste: the flavour of the fruit used is clearly recognisable and dominant. In the case of flavoured fruit vinegar, the predominant fragrance and flavouring substance is not the fruit, but the flavouring substances that determine the nature of the product. Complex, harmonious taste, balanced acidity.

2.4. Marking

2.4.1. In the legal name for fruit vinegar, the word 'fruit' may be replaced by an indication of the fruits used in descending order of quantity.

2. FRUIT WINE VINEGAR

3.1. Product group definition

3.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.

3.1.2. Product obtained by fermentation of fruit wine with acetic acid.

3.2. Ingredients that may be used:

- 3.2.1. fruit wine;
- 3.2.2. dried fruit;
- 3.2.3. fruit must or concentrated fruit must;
- 3.2.4. fruit marc;
- 3.2.5. acetic acid bacteria culture;
- 3.2.6. acetic acid bacteria nutritive salt;
- 3.2.7. drinking water;
- 3.2.8. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

3.3. Quality characteristics

3.3.1. Physical and chemical properties

- 3.3.1.1. Total acidity expressed as acetic acid: at least 30 g/l.
- 3.3.1.2. Residual alcoholic strength: not more than 1.2 % v/v.

3.3.2. Organoleptic properties

3.3.2.1. Appearance: the intensity of colour specific to the fruit wine used. Transparent, small opalescence is permitted. Unfiltered vinegar is not translucent and sedimentation is observed. Uniform, smoothly flowing texture. Separation of juice is permitted.

3.3.2.2. Odour: a clear fragrance typical of the fruit wine used. Harmonic fineness and balance, balanced, non-abusive acidity.

3.3.2.3. Taste: the flavour of the fruit wine used is clearly recognisable and dominant. In the case of flavoured fruit wine vinegars, the predominant aromas and flavourings are not primarily those of the fruit wine but of the flavouring substances that give the product its character. Complex, harmonious taste, balanced acidity.

3.4. Marking

3.4.1. In the legal name fruit wine vinegar, the word fruit wine may be replaced by the names of the fruit wines used, in descending order of their quantity.

3. SPIRIT VINEGAR

4.1. Product group definition

4.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.

4.1.2. Product obtained by fermentation of ethyl alcohol of agricultural origin with acetic acid.

4.2. Ingredients that may be used:

- 4.2.1. ethyl alcohol of agricultural origin;
- 4.2.2. acetic acid bacteria culture;
- 4.2.3. acetic acid bacteria nutritive salt;
- 4.2.4. drinking water;
- 4.2.5. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

4.3. Quality characteristics

4.3.1. Physical and chemical properties

- 4.3.1.1. Total acidity expressed as acetic acid: at least 50 g/l.
- 4.3.1.2. Residual alcoholic strength: not more than 0.5 % vol.

4.3.2. Organoleptic properties

- 4.3.2.1. Appearance: degree of colourlessness and translucency specific to the product.
- 4.3.2.2. Odour: the acidic fragrance specific to the product.
- 4.3.2.3. Taste: the acidic taste specific to the product.

4. BALSAMIC VINEGAR

5.1. Product group definition

- 5.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.
- 5.1.2. Product obtained by adding fruit, dried fruit, fruit must, concentrated fruit must or rectified concentrated fruit must to wine vinegar, fruit vinegar or fruit wine vinegar.

5.2. Ingredients that may be used:

- 5.2.1. fruit;
- 5.2.2. dried fruit;
- 5.2.3. fruit must or concentrated fruit must;
- 5.2.4. fruit marc;
- 5.2.5. concentrated or non-concentrated fruit juice;
- 5.2.6. wine vinegar;
- 5.2.7. fruit vinegar;
- 5.2.8. fruit wine vinegar;
- 5.2.9. acetic acid bacteria culture;
- 5.2.10. acetic acid bacteria nutritive salt;
- 5.2.11. drinking water;
- 5.2.12. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients;
- 5.2.13. honey.

5.3. Quality characteristics

5.3.1. Physical and chemical properties

- 5.3.1.1. Total acidity expressed as acetic acid: at least 30 g/l.
- 5.3.1.2. Residual alcoholic strength: not more than 0.5 % vol.

5.3.2. Organoleptic properties

- 5.3.2.1. Appearance: typically dark in colour, dense in texture. Sedimentation is allowed.
- 5.3.2.2. Odour: a long-lasting fragrance typical of the product, harmonious delicacy and balance, balanced, not offensive acidity.
- 5.3.2.3. Taste: complex, bittersweet, harmonious taste specific to the product, balanced acid balance.

5. OTHER VINEGAR

6.1. Product group definition

6.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.

6.1.1. Product obtained from a given ingredient by double fermentation with alcohol and acetic acid. Other vinegars may be classified according to the ingredients used, for example, cereal vinegar, malt vinegar, whey vinegar, beer vinegar, honey vinegar, vegetable vinegar.

6.2. Ingredients that may be used:

6.2.1. other products of agricultural origin containing at least one of starch, sugar and alcohol, such as cereals, beer, malt, whey, honey;

6.2.2. vegetables;

6.2.3. acetic acid bacteria culture;

6.2.4. acetic acid bacteria nutritive salt;

6.2.5. drinking water;

6.2.6. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

6.3. Quality characteristics

6.3.1. Physical and chemical properties

6.3.1.1. Total acidity expressed as acetic acid: at least 50 g/l.

6.3.1.2. Residual alcoholic strength: not more than 0.5 % vol.

6.3.2. Organoleptic properties

6.3.2.1. Appearance: colour, intensity and transparency in harmony with the ingredients of the product, specific to the ingredients. Smoothly flowing texture. Separation of juice is permitted. In the case of unfiltered vinegar, sediment excretion is permitted.

6.3.2.2. Odour: in harmony with the product name. Balanced aroma without harsh acidity.

6.3.2.3. Taste: complex, harmonious taste specific to the product description, balanced acid balance.

6.4. Marking

6.4.1. The word 'vinegar' should be accompanied by the name of the ingredient or ingredients used. In the case of several ingredients, the names of the ingredients used may be indicated in descending order of their quantity.

Part C Products

1. APPLE VINEGAR

1.1. Definition of the product

1.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.

1.1.2. Product obtained from apples by double fermentation with alcohol and acetic acid.

1.2. Ingredients that may be used:

1.2.1. apple;

1.2.2. apple dried fruit;

- 1.2.3. apple must or compressed apple must;
- 1.2.4. apple marc;
- 1.2.5. concentrated or non-concentrated apple juice;
- 1.2.6. acetic acid bacteria culture;
- 1.2.7. acetic acid bacteria nutritive salt;
- 1.2.8. drinking water;
- 1.2.9. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

1.3. Quality characteristics

1.3.1. Physical and chemical properties

- 1.3.1.1. Total acidity expressed as acetic acid: at least 50 g/l.
- 1.3.1.2. Residual alcoholic strength: not more than 0.5 % vol.

1.3.2. Organoleptic properties

- 1.3.2.1. Appearance: the intensity of colour specific to apples, translucent, small opalescence allowed. Unfiltered vinegar is not translucent and sedimentation is observed. Uniform, smoothly flowing texture. Separation of juice is permitted.
- 1.3.2.2. Odour: a clear smell specific to apples. Harmonic fineness and balance, balanced, non-abusive acidity.
- 1.3.2.3. Taste: the apple flavour is clearly recognisable and dominant. In the case of flavoured apple cider vinegar, the predominant fragrance and aromatic substance is not the fruit, but the flavouring substances that determine the nature of the product. Complex, harmonious taste, balanced acidity.

2. APPLE CIDER VINEGAR

2.1. Definition of the product

- 2.1.1. Food category according to Regulation (EC) No 1333/2008 of the European Parliament and of the Council: 12.3.
- 2.1.2. Product obtained by fermentation of cider with acetic acid.

2.2. Ingredients that may be used:

- 2.2.1. cider;
- 2.2.2. apple dried fruit;
- 2.2.3. apple must or compressed apple must;
- 2.2.4. apple marc;
- 2.2.5. acetic acid bacteria culture,
- 2.2.6. acetic acid bacteria nutritive salt;
- 2.2.7. drinking water;
- 2.2.8. certain sugar products intended for human consumption, which may be added during primary fermentation only in the same way and for the same purpose as processing aids, provided that the amount of sugar added does not exceed the sugar content of the ingredients.

2.3. Quality characteristics

2.3.1. Physical and chemical properties

- 2.3.1.1. Total acidity expressed as acetic acid: at least 50 g/l.
- 2.3.1.2. Residual alcoholic strength: not more than 1.2 % v/v.

2.3.2. Organoleptic properties

2.3.2.1. Appearance: the intensity of colour specific to cider, translucent, small opalescence is allowed. Unfiltered vinegar is not translucent and sedimentation is observed. Uniform, smoothly flowing texture. Separation of juice is permitted.

2.3.2.2. Odour: a clear smell specific to the cider. Harmonic fineness and balance, balanced, non-abusive acidity.

2.3.2.3. Taste: the cider flavour is clearly recognisable and dominant. In flavoured cider vinegar, the predominant fragrance and flavour material is not primarily added by the fruit but by the flavourings which determine the nature of the product. Complex, harmonious taste, balanced acidity.”