

Question:

Chemistry

Vinegar made by fermentation from cane sugar contains

- 1 palmitic acid
- 2 lactic acid
- 3 citric acid
- 4 acetic acid

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Concept:

Vinegar is an **aqueous solution** of **acetic acid** and trace compounds that may include flavorings. Vinegar typically contains **5–8% acetic acid by volume**. Usually, *the acetic acid is produced by the fermentation of ethanol or sugars by acetic acid bacteria*. Many types of vinegar are available, depending on source materials. It is now mainly used in the culinary arts as a flavorful, acidic cooking ingredient, or in pickling. Various types of vinegar are also used as condiments or garnishes, including balsamic vinegar and malt vinegar.

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