**What is Pamulinawen Organic Vinegar?**

Vinegar, sour-tasting condiment and preservative prepared by successive microbial processes, an alcoholic fermentation of sugarcane juice effected by a mixture of dried leaves, fruit and bark of samak tree. Pamulinawen Ilocos vinegar was a product of all vinegar producer of Laoag City. Pamulinawen vinegar ket nakaro wenno naingel angot ken ti ramanna. Napartuat babaen iti indigenous material nga Samak.

**Why organic Vinegar?**

Buying vinegar in the market is alarming specially product without levels. Adulterated vinegar was very rampant in the market it is dangerous to our health because they using acetic acid that cause damage to our health.

**Potential of Pamulinawen Organic Vinegar**

Consumer were prepared to buy Ilocos vinegar than the other source because the taste and the aroma and now the packaging is improved, they using standard leveled by the help DOST.

**Cultural management of sugarcane**

**Planting**

Plant sugarcane 1 meter between rows and 30 cm between hills along the row or 1.5 meter between rows, 50 cm between double rows and 20 to 30 cm between hills along double rows planted alternately. The depth of furrows must at least be 18 cm leaving 2 cm for root development.
**Fertilizer application**

Fertilizer material can be applied in two split application, basal and before off-baring and hillling-up.

**Irrigation**

Irrigation can be done as need arises.

**Control of Pests and Diseases**

The most common pests of sugarcane are corn aphids (a vector of mosaic), grasshopper and rats. The most common diseases are mosaic and downy mildew.

**Harvesting**

Normally, sugarcane are harvested from eight months to one year after planting. One hectare can produce from 70 to 80 tons sugarcane stolons. This is equivalent to 70 to 80 bags of refined sugar valued at P750.00 per bag weighing 50 kilograms.
Pamulinawen Organic Vinegar

Vinegar making

• Extraction of sugarcane juice

• Boiling of sugarcane juice

• Fermentation/Ratio of leaves, fruits and bark of samak

• Storage