Mother vinegar is the extracellular cellulose that is a thick and hard layer formed by the acetic acid bacteria on the vinegar surface. The aim of the study was to determine the bioactive components of mother vinegar produced from various vinegars. Titration acidity, pH, total dry matter, ash, mineral substances, total carbohydrate, total phenolic substance, phenolic components and total antioxidant activity were determined in samples. It was found out that mother of pomegranate vinegar had higher antioxidant capacity and total phenolic substance compared to samples of mother of apple vinegar.