Our country has more variety of fruit due to the ecological conditions. White mulberry (Morus alba) can be grown in temperate, tropical and subtropical climate region owing to its high adaptability to different climatic and soil conditions. White mulberry (Morus alba) can be consumed fresh as well as jams, fruit pulp, berry butters, fruit ice cream, walnut sausage, fruit juice.

This study has been target of the production of mulberry vinegar and determination of antioxidant properties and phenolic compounds in the fermentation production stage. Vinegar was made from season white mulberry fruit collected from Isparta. The sample was taken from mulberry juice, mulberry wine and mulberry vinegar in vinegar production stage. It was identified antioxidant activity by ORAC and TEAC assays; total phenolic substances by Folin-Ciocalteu assay; phenolic compounds by using HPLC. Titratable acidity, pH and Brix° of mulberry vinegar was 5.72%, 3.08; 3.10%, respectively. ORAC values was determined 17.01 mmol/mL, 18.04 mmol/mL, 19.06 mmol/mL in mulberry juice, wine, vinegar, respectively. TEAC value of mulberry vinegar was 7.72 mM while the value of total phenolic compound was 972.71 mg GAE/L. Chlorogenic acid and gallic acid were the major phenolic components in mulberry vinegar.