Vinegar has antimicrobial properties which makes it useful for a number of applications. References in the Old Testament and from Hippocrates indicate vinegar was used medicinally to manage wounds (treating nail fungus, head lice, warts, and ear infections). Sung Tse, who is credited with developing the field of forensic medicine in the 10th century in China, used sulfur and vinegar as hand washing agents to prevent infection. Consumers typically prefer natural preservative methods for inhibiting the growth of foodborne pathogenic microorganisms in food. The organic acids in vinegar and mainly acetic acid pass into cell membranes of microorganisms leading to bacterial cell death.