

WHITE DISTILLED VINEGAR POWDER

Product 2000

Product Description

White Distilled Vinegar Powder is a free flowing powdered product made from white distilled vinegar. It provides the maximum vinegar flavor, color, and aroma to a variety of food products without the mess, waste, and handling problems associated with liquid vinegar.

Ingredients

Maltodextrin, White Distilled Vinegar, and Modified Food Starch

Typical Analysis

Moisture	7.0% Maximum	Granulation-free from hard lumps with
Coliform	<10 cfu/g	100% through a #12 US Standard Sieve
Salmonella	Negative/375g	pH (10%) solution 2.5 – 3.5
Standard Plate Count	<10,000 cfu/g	Yeast & Mold <10 cfu/g
E. coli	Negative/10g	Titrateable Acidity (as acetic) 9-12%
Staphylococcus	Negative/10g	

Reconstitution

To reconstitute to the approximate acid strength of 50 grain vinegar (5% acetic acid). Blend 1 part vinegar powder to 1 part water (by weight).

Packaging/Shelf Life

- 50# multi-wall paper bags with polyethylene liners
- Palletized 2000#/pallet shrink-wrapped
- Product available in boxes, drums, or totes on special orders
- Minimum shelf life of two years under cool (less than 80 degrees F) and dry conditions

Information

For further information, please call Kosher and Halal certified.

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