## **Product Specification**



## Distilled White Vinegar Powder

Item Number: 101227

| Ingredients:<br>Botanical Name:<br>Country of Origin: | Corn Maltodextrin, White Distilled Vinegar, and Modified Food Starch (corn)        |  |
|---|--|--|
|   | United States  |  |
| Appearance:   | White powder   |  |
| Flavor Profile:                                       | Clean, tart flavor of standard white vinegar with an acidic bite                   |  |
| Storage:<br>Shelf Life:                               | Cool and dry, away from direct light<br>Minimum 12 months under optimal conditions |  |
| Product Certifications:                               |  |  |
| Microbiological &                                     |  |  |

| Chemical Properties | Parameters              | Method                     |
|---------------------|-------------------------|----------------------------|
| Coliform:           | < 100,000 cfu/g         | FDA BAM or AOAC Equivalent |
| E. Coli:            | < 10 cfu/g or < 3 MPN/g | FDA BAM or AOAC Equivalent |
| Salmonella:         | Negative/375g           | FDA BAM or AOAC Equivalent |
| Moisture:           | 7% Maximum              |                            |

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G. Depoe – Chief Operations Officer