

Progusta NDV

Sodium Neutralized Dry Vinegar

SPECIFICATIONS	CONTROL LIMITS
Appearance	White to cream white powder
Assay on dried material	Min. 95% mass
Water	≤ 2.0 % mass
Insoluble in water	Max. 0.1 % mass
pH of 10% solution	7.0 - 10.0

This product is produced from naturally fermented vinegar and can be labelled as Dry Vinegar, Neutralized Vinegar or natural flavoring.

For more detailed information please see Technical Data Sheet. This product is produced in the Netherlands.

Warranty. This information herein is offered as a guide and is believed to be accurate and reliable as of the date of the printing. The values given are not to be considered as a warranty and they are subject to change without prior notice. For additional information regarding our products or for information concerning current specifications, please contact our Technical Service.