

Progusta NDV

Sodium Neutralized Dry Vinegar

Progusta NDV is supplied as a free flowing powder made from spirit vinegar obtained by natural fermentation.

PRODUCT PROPERTIES

Typical Composition	Sodium Neutralized Dry Vinegar
Product form	Creamy white to light brown powder
CAS No.	127-09-3
EINECS No.	204-823-8
HS-code EU	2915.29.00
HS-code US	2915.29.5000

Application

Progusta NDV was developed as a functional additive aimed to enhance the flavor of foods like meat-, poultry-, fish and RTE products.

Progusta NDV significantly enhances the spiciness, saltiness and sweetness of meat products and, most importantly, the total flavor intensity. These attributes can help to decrease salt levels in food products without negatively affecting the shelf-life and at the same time keeping food safety at a high level.

As a readily soluble powder, Progusta NDV can be applied in various food-processing steps, in dry blends and in brines and marinades.

Legislation & Certification

Progusta NDV is a sodium acetate which is included in the FEMA list of flavors, no 3024¹. Progusta NDV is produced from natural fermented vinegar and USDA /FSIS does not object a natural claim to our Dry Vinegar according the Food Standards and Labeling Policy Book and Policy Memo 055 and it can be labeled as “natural”². Based on the characteristic savory flavor adding profile, significant taste enhancing properties and natural ingredient based formulation, we recommend to label Progusta NDV as natural flavoring. Since Progusta NDV is a flavor it is regulated by (EC) No 1334/2008³.

Before use please check local legislation. Progusta NDV is non-GMO.

1. <https://www.femaflavor.org/flavor-library/>
2. Letter of no-objection USDA FSIS, July 3 2017
3. Regulation (EC) No 1334/2008

Dosage

CFR limits the used of sodium acetate up to 1200ppm in meat products.

To determine the optimal dosage for the intended application it is recommended to test Progusta NDV in the final product.

Stability

Progusta NDV is stable for 2 years from date of production. Physical stability and appearance may change before the end of shelf-life if the product is not stored in closed original packing, kept dry and at room temperature or if the pallets are stacked.

Safety precautions

There are no specific safety precautions for Progusta NDV.

This product is produced in the USA.

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.

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