

ProNiaturèl N

Potassium Neutralized Dry Vinegar

ProNiaturèl N is supplied as a free flowing agglomerate made from spirit vinegar obtained by natural fermentation.

PRODUCT PROPERTIES

Typical Composition	Potassium Neutralized Dry Vinegar
Product form	White to cream white hygroscopic agglomerate
CAS No. (main component)	127-08-2
EINECS No. (main component)	204-822-2
HS-code (major component) EU	2915.29.00
HS-code (major component) US	2915.29.5000
Sodium content:	0 g Na+ / 100 g

Application

ProNiaturèl N was developed as a functional composition aimed at shelf life extension and food safety of a broad range of natural or clean label applications like meat, poultry, fish, dressings, spreads and ready to eat meals applications.

ProNiaturèl N is very effective in inhibiting the growth of pathogenic bacteria, for example *Listeria monocytogenes*, and ensuring food safety. In addition, its zero sodium content provides an excellent solution for the production of low sodium products.

As a free flowing and readily soluble agglomerate, ProNiaturèl N can be applied in various processing steps, in dry blends and in brines.

Legislation & Certification

ProNiaturèl N is a potassium neutralized dry vinegar, produced from naturally fermented vinegar. According to FSIS and EU-legislation it can therefore be labelled as a neutralized vinegar, dry vinegar or vinegar salt. Before use please carefully check local legislation.

ProNiaturèl N is non-GMO and C14-analysis is done on every batch to confirm the fermented origin.

Dosage

The suggested dosage for optimal effects is 0.4 – 1.0 % of ProNiaturèl N based on the total meat formulation.

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

Stability

ProNiaturèl N is stable for 2 years from date of production. Physical stability and appearance can 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.

Packaging

ProNiaturèl N is packed in 20kg bags, 45 bags on a 100cm x 120cm pallet..

Safety precautions

There are no specific safety precautions for ProNiaturèl N.

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.