

Provian®NDV

Potassium Neutralized Dry Vinegar

Provian NDV 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

Provian NDV was developed as a functional composition aimed at shelf life extension and food safety of meat-, poultry- and fish applications.

Provian NDV 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 meat products.

As a free flowing and readily soluble agglomerate, Provian NDV can be applied in various meat-processing steps, in dry blends and in brines.

Legislation & Certification

Provian NDV 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 or dry vinegar and no additional labelling is required. Before use please carefully check local legislation. Provian NDV is non-GMO.

Dosage

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

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

Stability

Provian NDV 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

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

Safety precautions

There are no specific safety precautions for Provian NDV.

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.