

# Provia<sup>®</sup>NDV

## Potassium Neutralized Dry Vinegar

Provia NDV is supplied as a free flowing agglomerate made from naturally fermented vinegar.

### PRODUCT PROPERTIES

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

### Application

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

Provia 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, Provia NDV can be applied in various meat-processing steps, in dry blends and in brines.

### Legislation & Certification

Provia 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. Provia NDV is non-GMO.

### Dosage

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

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

### Stability

Provia 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

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

### Safety precautions

There are no specific safety precautions for Provia 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.

#### Niacet Corporation

400, 47<sup>th</sup> Street  
Niagara Falls, NY 14304  
USA  
Tel: +1 (716) 285-1474 / +1 (800) 828-1207  
niacetcsr@niacet.com

[www.niacet.com](http://www.niacet.com)

#### Niacet b.v.

P.O. Box 60, 4000 AB Tiel  
The Netherlands  
Tel. +31 344 615 224  
tiel@niacet.nl