

Malt Vinegar Powder

AOAB

Description: A dry powder that is prepared from malt vinegar. It provides malt vinegar flavor, aroma and color in a dry form.

Physical Properties

Appearance	Dark cream/brown colored free flowing powder.	Method: Visual observation
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Organoleptic Properties

Flavor	Typical of malt vinegar.	Method: Organoleptic analysis
Aroma	Typical of malt vinegar.	

Chemical Properties

Moisture	Maximum: 7 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Poly bag in box or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain genetically engineered ingredients.

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Vegan Status

This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

IP maltodextrin and malt vinegar.

Product Certifications

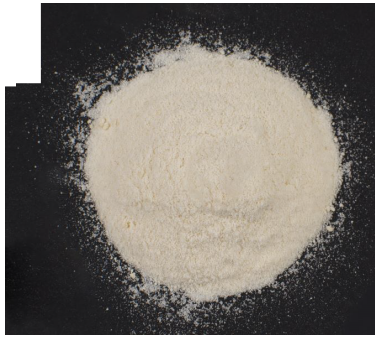
Certified Kosher Parve

Proximate Analysis

Protein	5.66	g
Carbohydrate	86.40	g
Moisture	6.07	g
Ash	1.85	g
Fat	0.02	g

Nutritional Analysis

Serving Size	100.00	g
Calories	370.00	
Total Fat	0.02	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.28	mg
Total Carbohydrates	86.40	g
Dietary Fiber	0.01	g
Sugars	6.12	g
Protein	5.66	g
Vitamin A	7.37	IU
Vitamin C	16.06	mg
Calcium	85.24	mg
Iron	4.35	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1.40	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 1/4 tsp (.5g)	
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.4 mg	0%
Iron 0.0 mg	0%
Potassium 0.0 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

MALT VINEGAR POWDER

Our convenient malt vinegar powder makes it easy to incorporate the rich, ale-like flavor of malt vinegar into any recipe. Malt vinegar powder adds tangy flavor to any dry application, including snack mixes, seasoning blends, dry rubs and more.

- Malty, ale-like flavor
- Dark cream to beige in color
- Fine textured powder

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Add to stews, chili, soups and beans for a touch of zesty flavor
- Dust onto fries or chips for classic salt and vinegar flavor
- Whisk into olive oil and herbs for a tangy salad dressing

RECIPE

Snack Seasoning

- 3 teaspoons Malt Vinegar Powder
- 2 teaspoon celery salt
- 1 1/2 teaspoon onion powder
- 1 1/2 teaspoon garlic powder
- 1 teaspoon ground black pepper
- 1/2 teaspoon chili powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon dill weed
- 1/2 teaspoon Hot Smoked Paprika
- 1/2 teaspoon mustard powder
- 1/2 teaspoon sugar

Mix ingredients and keep in a shaker for convenience. Use on popcorn, potato chips, fries or anything that needs a shot of flavor.

Yield: 1/4 cup

Vinegar powder is a quick, hassle-free way to impart tangy flavor into prepared foods without any added moisture. Anywhere vinegar is needed but liquid is unwelcome, vinegar powder does the job.

INGREDIENTS

Ip Maltodextrin And Malt Vinegar.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES