

## RED WINE VINEGAR POWDER

AOAC

Description: A convenient dry form of red wine vinegar that has been dried on a maltodextrin carrier.

### Physical Properties

Appearance	Pink powder
Size	Minimum 90% - US #40 Screen

### Organoleptic Properties

Flavor	Typical of red wine vinegar.
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### Chemical Properties

pH	Maximum: 3.3
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### Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 1,000 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

### Packaging, Labeling, Storage

Packaging	Plastic jars, bag in box, food grade paper bag, or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a cool, dry 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 bioengineered ingredients.
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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Product Name: Red Wine Vinegar Powder

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.

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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 corn maltodextrin, red wine vinegar.

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### **Product Certifications**

Certified Kosher Parve

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### **Proximate Analysis**

Protein	0.60	g
Carbohydrate	90.40	g
Moisture	7.00	g
Ash	1.01	g
Fat	0.07	g

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### **Nutritional Analysis**

Serving Size	100.00	g
Calories	364.00	
Total Fat	0.07	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.00	mg
Total Carbohydrates	90.40	g
Dietary Fiber	0.00	g
Sugars	0.00	g
Protein	0.58	g
Vitamin A	0.00	IU
Vitamin C	2.71	mg
Calcium	51.86	mg
Iron	3.94	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	0.93	mg

## RED WINE VINEGAR POWDER



NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

Red Wine Vinegar Powder is a convenient powdered form of red wine vinegar that is useful as an ingredient in dry seasoning mixes, dry soups, rubs, marinades, sauces, snack coatings and salad dressings.

- Fine, light purple-colored powder
- Not recommended as a direct substitute for red wine vinegar
- Naturally gluten free
- All natural

Nutrition Facts	
servings per container	
<b>Serving size</b> 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.3 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 0.0 mg	<b>0%</b>

\* 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.

### BASIC PREP

Ready to use. No preparation necessary.

### SUGGESTED USES

- Use to make homemade salt and vinegar potato chips
- Sprinkle on cooked vegetables as a salt substitute if watching salt intake
- Combine with dry herbs and spices to make seasoning mixes for marinades, sauces or salad dressings

### RECIPE

Snack Seasoning

3 teaspoons Red Wine 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 some acidic flavor into post cooking foods. Anywhere vinegar is needed but liquid is unwelcome vinegar powder can be the answer.

### INGREDIENTS

Ip Corn Maltodextrin, Red Wine Vinegar.



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## **RED WINE VINEGAR POWDER**

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### **COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM UNITED STATES**