

White Vinegar Powder

AOAA

Description: A dry powder that is prepared from white distilled vinegar. It provides white distilled vinegar flavor, aroma and color in a dry form. Reconstitution: to achieve approximate acid strength of 50 grain vinegar (5% acetic acid), blend 1 part vinegar powder to 1 part water (by weight). This product is also GMO free based on IP maltodextrin.

Physical Properties

Appearance	Free flowing powder.	Method: Visual observation
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Organoleptic Properties

Flavor	Typical of white distilled vinegar.	Method: Organoleptic analysis
Aroma	Typical of white distilled vinegar.	

Chemical Properties

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

E. coli	NEGATIVE	Method: USP 40 NF 35
Salmonella	NEG/375g	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 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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"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, white distilled vinegar.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.02	g
Carbohydrate	93.00	g
Moisture	6.96	g
Ash	0.01	g
Fat	0.01	g

Nutritional Analysis

Serving Size	100.00	g
Calories	372.00	
Total Fat	0.01	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.06	mg
Total Carbohydrates	93.00	g
Dietary Fiber	0.00	g
Sugars	0.00	g
Protein	0.02	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	30.20	mg
Iron	0.04	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	0.98	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

WHITE VINEGAR POWDER

Distilled white vinegar is a crisp, pungent type of vinegar commonly used as an ingredient in sauces, vinaigrettes, salad dressings and pickling liquids. This ready-to-use powder can be added directly to brining liquids, marinades, and sauces or sprinkled on a variety of snack foods for authentic vinegar flavor.

- Pure, tart vinegar flavor
- Bright white color
- Fine texture powder

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 0.2 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.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Add to stews, chili, soups and beans for zest and tang
- Whisk into marinades and dry rubs
- Whisk into olive oil and herbs for a classic salad dressing

RECIPE

Snack Seasoning

Vinegar powder is a quick, hassle free way to impart some acidic flavor into post cooking foods. Anywhere vinegar flavor is desired but liquid is unwelcome vinegar powder can be the answer.

- 3 teaspoons Distilled White 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.

Makes 1/4 cup

INGREDIENTS

Ip Maltodextrin, White Distilled Vinegar.



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COUNTRY OF ORIGIN DECLARATION FOR

White Vinegar Powder
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THIS PRODUCT ORIGINATES FROM UNITED STATES