

Ohly Americas	C09-1012
18111 ₀₀ - ProDry IP White Distilled Vinegar Powder	03/2008

ProDry IP White Distilled Vinegar Powder is a convenient dry form of white distilled vinegar. The White Distilled Vinegar is produced through the use of modern fermentation methods. These methods ensure that consistent, high quality vinegar is produced. It is dried on an <u>identity preserved</u>, maltodextrin carrier so that the unique flavor and aroma are preserved.

Average Analysis

•	Moisture	4.8 %
•	Protein (N x 6.25)	0.1 %
•	Carbohydrates	94.5 %
•	Fat	0.1 %
•	Ash	0.5 %

Applications: Use in snack coatings, dry mixes, soups, sauces, meat rubs, instant marinades, salad dressings

and other seasoning blends. To reconstitute to the approximate acid strength of 50 grain vinegar (5% acetic acid) blend 1 part ProDry IP White Distilled Vinegar Powder to 1 part

water (by weight).

Benefits: ProDry IP White Distilled Vinegar Powder contributes a typical vinegar flavor to food

formulations and is stable in many baking and frying applications. It can be used to enhance

the flavor of food formulations and increase the sour, sweet and mouthwatering

characteristics associated with vinegar.

Storage: Avoid storage at elevated temperatures for prolonged periods of time. Bags should be kept

sealed and dry.

Shelf Life: Minimum of 2 years under cool (less than 85° F/30° C) and dry conditions.

Ingredients: Maltodextrin and White Distilled Vinegar

Packaging: Available in 50 lb. (22.68 kg) polyethylene lined multi layer, kraft paper bag.

Kosher PAREVE Certification Halal Certification

Page 1 01 1			
Author: Donna Bristle	Reviewed by: Mary Jo Poeschel		Approved by: Jay Wickeham
Revised by: Mary Jo Poeschel	Approved By: J Wickeham	Revision #: 4	Revision Date: 06/2010

Annual Review By: Mary Jo Poeschel Date: January 18, 2016

The information set forth on this data sheet is believed by Ohly to be accurate as of the date shown above. However, Ohly makes no guarantee, express or implied, with respect to such information, including with respect to third party patent or other rights. Purchasers must conduct inspections and testing to determine suitability for the intended purpose.

Dogg 1 of 1

Tel: +1 320-587-2481 Fax: +1 320-587-8617 E-mail: info@ohly.us Toll Free: 1 800 321 2689