

Provia[®] NDVs

Sodium Neutralized Dry Vinegar

Provia NDVs is supplied as a free flowing powder made from naturally fermented vinegar.

PRODUCT PROPERTIES

Typical Composition	Sodium Neutralized Dry Vinegar
Product form	White to cream white powder
CAS No.	127-09-3
EINECS No.	204-823-8
HS-code EU	2915.29.00
HS-code US	2915.29.5000

Application

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

Provia NDVs is very effective in inhibiting the growth of pathogenic bacteria, for example *Listeria monocytogenes*, and ensuring food safety.

As a readily soluble powder, Provia NDVs can be applied in various meat-processing steps, in dry blends and in brines.

Legislation & Certification

Provia NDVs is a sodium neutralized dry vinegar, produced from naturally fermented vinegar. According to FSIS and EU-legislation it can therefore be labelled as a Dry Vinegar and no additional labelling is required. Before use please carefully check local legislation.

Provia NDVs is non-GMO.

Dosage

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

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

Stability

Provia NDVs 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.

Safety precautions

There are no specific safety precautions for Provia NDVs.

This product is produced in the USA and 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.

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