



# Product Specification

## White Balsamic Vinegar Powder

Item Number: 101235

Ingredients:	Maltodextrin, White Balsamic Vinegar, and Modified Food Starch
Botanical Name:	
Country of Origin:	USA
Appearance:	Light cream powder
Flavor Profile:	Tangy with a slightly sweetness
Storage:	Cool and dry, away from direct light
Shelf Life:	Minimum 12 months under optimal conditions

Product Certifications:



### Microbiological & Chemical Properties

	Parameters	Method
Coliform:	< 100,000 cfu/g	FDA BAM or AOAC Equivalent
E. Coli:	< 10 cfu/g or < 3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative/375g	FDA BAM or AOAC Equivalent
Moisture:	7% Maximum	

Revision date: 3/29/2024

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*G. Depoe* – Chief Operations Officer