

MEZZONI FOODS

N A T U R A L S O L U T I O N S

TEL: 510.393.3115 | FAX: 678.550.3304 | ORDERS@MEZZONIFOODS.COM
MEZZONI FOODS INC, 2081 CENTER ST., BERKELEY, CA 94704

Inhibit VP

Inhibit VP is a natural vinegar powder and antimicrobial produced via fermentation and spray drying. It is formulated to increase the shelf-life of meat, processed cheese, salad dressings, sauces, dips, baked goods and more. This product has been specially formulated to remove the vinegar flavor while enhancing the anti-microbial properties.

PRODUCT PERFORMANCE

LABEL:

Concentrated Vinegar

USAGE:

Test at 0.3 % - 2.0%

MICROBIOLOGY:

Standard Plate Count	< 50,000 / g
Coliform	< 10 / g
E. coli	< 10 / g
Yeast & Mold	< 100 / g
Salmonella	Absent

PACKAGING:

50 lb. poly lined bag

SHELF LIFE:

At least 1 year if stored properly

STORAGE:

Store in cool, temperate, warehouse conditions where temperature does not exceed 80° F and relative humidity does not exceed 60%. Keep away from heat and light sources.

NUTRITIONAL INFORMATION**Per 100 grams**

Calories	258 kcal
Total Fat	0.0 g
Saturated Fat	0.0 g
Transfat	0.0 g
Cholesterol	0.0 mg
Sodium	25000 mg
Total Carbohydrate	74.0 g
Dietary Fiber	0.0 g
Total Sugars	0.1 g
Added Sugars	0.0 g
Protein	0.0 g
Vitamin D	0.00 mcg
Calcium	8 mg
Iron	0.1 mg
Potassium	22 mg

**The information and recommendations contained herein are to the best of our knowledge reliable and are made without guarantee or representation as to result. We suggest that you evaluate each product in your own laboratory prior to use. We cannot accept liability for any loss, damage or infringement arising from the use of this information. Nutrient values are estimates only. Variations may occur due to product availability and food preparation.*