

MEZZONI FOODS

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

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Inhibit Violet

Inhibit Violet is a natural flavor and shelf life extender produced through fermentation. This product was specifically designed to inhibit yeast, mold, gram positive and gram negative bacteria with limited flavor impact. Can be used to extend the shelf life in yeast raised baked goods, meat, processed cheese, salad dressings, hummus, sauces, dips and more. It is a cream to tan color.

PRODUCT PERFORMANCE

USAGE:

0.2 – 1.5 percent

LABEL:

Cultured Dextrose

Alternate Label: Natural Flavor

ALLERGENS:

In accordance with the 2004 Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

MICROBIOLOGICAL:

Standard plate count <10,000/g

Yeast & Mold <100/g

Coliforms < 10/g

E. coli <10/g

Salmonella Negative/25g

PACKAGING:

50 lb. net weight, polyethylene lined paper bags

COUNTRY OF ORIGIN:

USA

SHELF LIFE:

18 months if stored properly in original sealed bags

STORAGE:

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

NUTRITIONAL INFORMATION**Per 100 grams**

Calories 222 kcal

Total Fat 0.2 g

Saturated Fat 0.1 g

Transfat 0.0 g

Cholesterol 0.7 mg

Sodium 7501 mg

Total Carbohydrate 50.1 g

Dietary Fiber 0.0 g

Total Sugars 2.5 g

Added Sugars 2.4 g

Protein 5.3 g

Vitamin D 0.00 mcg

Calcium 8022 mg

Iron 3.5 mg

Potassium 241 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.*