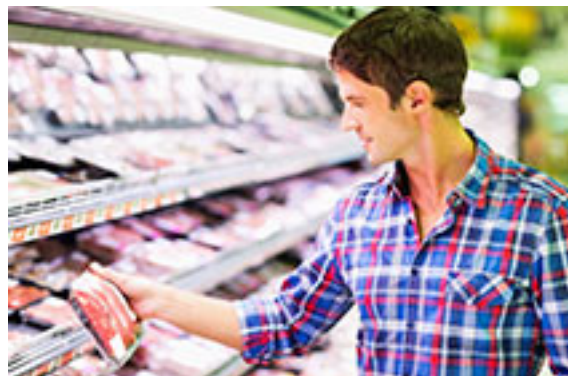


Cultured Corn Sugar and Vinegar Ingredient

Lindsey Jahn, Associate Editor



Verdad® N16 is designed to offer food safety with consumer-friendly labeling. It was developed in response to industry demand for natural ingredients that consumers recognize. It is minimally processed and can be used in products that claim "made with natural ingredients" or "no artificial preservatives." The ingredient is labeled as "cultured corn sugar and vinegar" and is a natural ferment derived from carefully selected food cultures. It is designed for use in ready-to-eat meat and poultry products. This product offers food safety by controlling the growth of listeria in cured meats up to 120 days. It is a label-friendly alternative that can be used at lower use levels than well-known lactate/di-acetate containing preservatives. It is also a potassium-based ingredient, making it suitable for use in low-sodium formulations.

Corbion Purac, www.corbion.com [1]

Source URL (retrieved on 01/30/2015 - 12:52pm):

<http://www.foodmanufacturing.com/product-releases/2014/02/cultured-corn-sugar-and-vinegar-ingredient>

Links:

[1] <http://www.corbion.com>