

# DRIED VINEGAR

Dried vinegar is the ideal ingredient for pH control and shelf life extension. A substitute for liquid and buffered vinegars, it offers strong acidifying power around pH 4.4 without adding extra moisture to your product. It can be labeled simply as “vinegar,” making it an excellent clean label option for a variety of applications.

## Applications



Sauces



Bakery



Seasoning  
blends



pH control

**CONTACT US FOR MORE INFORMATION**

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# KEY FEATURES

- **pH control**

Concentrated pH reduction allows for low usage rates.

- **Liquid free**

Avoids the formulation challenges of adding liquids.

- **Preservation**

Supports shelf life extension through effective microbial control.



## BENEFITS

With its strong acidifying power, dried vinegar lowers pH by providing a concentrated form of acid without the need for a buffering agent or its pH being too low. It performs well in spice blends for meats, as well as in sauces and bakery products. When combined with other clean label preservatives, dried vinegar enhances overall preservative function, helping extend shelf life and providing broad protection against bacteria, yeasts, and moulds.