

## Acearoma Vinegar

Acearoma Vinegar is a flavoring preparation, mainly based on the typical flavoring substances of vinegar and co-processed together with other natural flavoring preparations that allow the right tuning of its round and mild taste. natural shelf life extenders is potentially applicable in all types of meat and fish applications, fresh or cooked processes, in brine or directly as powder ingredient. Its low applicative dosage makes Acearoma Vinegar a functional and cost-effective solution with friendly labeling. It can replace other preservatives like lactates, lactates /acetates blends, and diacetate with favorable effects on the microbiological protection, shelf-life, taste, and cost-saving.

## Applications

**Cooked meat/fish product**  
(Frankfurters, Ham, Parisers, etc.)



**Raw meat/fish preparations**  
(Minced Meat, Meat Pie, Fresh Salmon, etc.)



**Salads with dressing**  
(Caesar, Ravioli, etc.)



### Advantages:

- Good taste and mild perception
- High microbiological protection
- Effective against Listeria
- Low dosages: starting from 0.4%
- Cost effective