

In this seasoning PRODRY<sup>®</sup> NGMOP WHITE DISTILLED VINEGAR POWDER provides the mouthwatering sour and sweet characteristics typically associated with vinegar. PRODRY<sup>®</sup> NGMOP CAYENNE PEPPER SAUCE adds a touch of spiciness thereby, creating an interesting contrast to the vinegar flavour.

**Ingredients Dry Mix** 

NGMOP WHITE DISTILLED VINEGAR POWDER NGMOP CAYENNE PEPPER SAUCE POWDER Provesta® 600 Maltodextrin OHLY® FLAV-R-OUND LS TOTAL NGMOP WHITE DISTILLED VINEGAR POWDER, (%) Preparation

75,00 Blend dry ingredients. Dust 8g
10,00 seasoning over 92g salted potato
5,80 chips.
5,70

3,50 Concentration (w/w) of NGMOP 100,00 WHITE DISTILLED VINEGAR POWDER and NGMOP CAYENNE PEPPER SAUCE POWDER as consumed: 6,00% and 0,80%.

## PRODRY<sup>®</sup> NGMOP WHITE DISTILLED VINEGAR POWDER

- Contributes a profound vinegar flavour to food formulations
- Stable in baking and frying applications



- Recipe 2017/HH 004/00
- Attention: may contain food allergens!

