

e(Lm)inate[®] V

Liquid Vinegar – The clean label antimicrobial

(Certified Organic Available)

Why vinegar?

- Consumers want label friendly ingredients
- Proven pathogen control
- Liquid (blends more easily)
- Low sodium
- Cost-effective solution



For label-friendly, antimicrobial protection
enhance shelf-life with e(Lm)inate[®]



Food Ingredients Group 

1.800.328.5460 www.hawkinsinc.com customer.service@hawkinsinc.com

e(Lm)inate® V

product data sheet

General Characteristics:

Appearance Clear, straw yellow to light brown liquid
 Odor Slight vinegar
 Shelf Life 730 days

Component	Specification
Non-Volatile Solids, wt.%	47.0 - 53.0
Titrateable Acidity, wt.%	≥ 4.0

Raw materials used in manufacturing meet current edition requirements of the Food Chemicals Codex.

Physical Properties	Specification
Specific Gravity, 22° C	1.20 - 1.30
pH, 5% Solution	5.0 - 7.0

Microbiological Analysis: The raw materials used in production do not support microbial growth. The finished product was engineered to exhibit antimicrobial properties. As such, Hawkins, Inc. does not conduct routine microbiological testing on antimicrobial products.

Nutritional Information (per 100 grams):

Protein (g)	0	Calcium (mg)	< 1
Fat (g)	0	Iron (mg)	< 1
Trans Fats (g)	0	Vitamin A (IU)	< 1
Cholesterol (g)	0	Vitamin C (mg)	< 1
Carbohydrates (g)	33	Thiamine (mg)	< 1
Crude Fiber (g)	0	Riboflavin (mg)	< 1
Soluble Fiber (g)	0	Niacin (mg)	< 1
Calories:		Sugars (g)	< 1
kCal	120	Moisture (g)47 - 53
Sodium (mg)	< 100	Ash (g)	16
Potassium (mg)	14,750 - 16,750		

This information is presented for your consideration in the belief that it is accurate and reliable; however, no warranty either expressed or implied is made and no freedom from liability from patents, trademarks, or other limitations should be inferred.

The data listed are average values only, and are not to be considered as guarantees expressed or implied, nor as a condition of sale. Typical analysis data, which should not be interpreted as being specifications, fall within the range of standard manufacturing practices. Product as received will vary within this range. Hawkins, Inc. has no control over the transportation, storage, handling or use of the product made by purchasers or others we cannot be responsible for damages resulting from the use of such product. Hawkins, Inc. warrants only that when shipped from its facility the product will meet published specifications. No warranty of merchantability or fitness for a particular purpose is given or implied.



Food Ingredients Group 