Burg GROUP

Your specialist in natural vinegar and syrups

Natural vinegar improves shelf life

Natural vinegar is a processing aid to improve and extend shelf life.

Natural vinegar to reduce food waste

Consumers expect fresh-cut fruit and vegetables to look appealing and retain their freshness. Producers seek practical solutions that help manage quality during processing and storage, while responding to interest in recognizable ingredients and reducing food waste.

What is the impact of natural vinegar

Natural vinegar is successfully proven in conservation of pickled vegetables. For production of fresh-cut fruit and vegetables a controlled treatment with a natural vinegar solution helps maintain the desirable product characteristics for a longer period. Natural vinegar is the perfect processing aid to inactivate food spoilers as enzymes and bacteria*.

Benefits

- Preserves fresh-cut fruit and vegetables for a more appealing texture & appearance
- Reduces food waste
- Natural ingredient for clean-label-oriented product development.
- Affordable and therefor it supports cost price reduction
- Multi-functional and easy in use

Applications

Proved applications include fresh-cut vegetables such as potatoes, lettuce, carrots, peppers and zucchini; fresh fruit such as apples, pears, melons and grapes. Also successful in different product categories as meal salads, vegetable mixes, snack vegetables and fruit cups.**

Application support

Burg Group has an R&D department for your support in your specific application. Next to the R&D department we have our local quality support teams in every production plant across Europe and the US.

*Any antimicrobial, enzyme-related or shelf-life claims require a product-specific evidence and an assessment of the applicable regulatory requirements. Quality and shelf-life effects must be validated under realistic conditions.

**Results depending on product category or application.

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A practical approach

Stage	Support
Assesment	Define the processing conditions, target quality attributes and baseline current shelf life.
Trials	Test a controlled water-and-vinegar treatment against an untreated reference.
Evaluation	Measure appearance, texture, sensory properties and relevant microbiological parameters.
Validation	Confirm process suitability, shelf-life evidence, regulatory classification and labelling before making claims.

Contact

Please contact your regular Burg Group representative for specific questions and application-support.

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