Burg GROUP

Your specialist in natural vinegar and syrups

Natural vinegar improves texture

Natural vinegar is a processing aid to improve firmness and appealing texture in vegetables.

Natural vinegar to improve texture and mouthfeel

While eating fruit and vegetables texture and mouthfeel strongly influence the valuation of it. A consistent firmness and mouthfeel is important. At the same time processing performance management for clean labeling is challenging

What is the impact of natural vinegar

The effect of natural vinegar on mouthfeel and on texture depends on the product type and process. In selected vegetables and fruits, acidity influences firmness by inactivation of enzymes. Fruit and vegetables contain pectin, some more than others. Production processes like heating the pectin negatively impacts its functionality as 'natural binder'. By adding natural vinegar, the pectin retains its effect as 'natural binder', with a positive impact.

Benefits

- Supports the firmness and texture of fruit and vegetables
- 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 include fresh-cut vegetables such as potatoes, lettuce, carrots, peppers and zucchini; fresh fruit such as apples, pears, melons and grapes.

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.

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A practical approach

Stage	Support
Assesment	Define the target texture: for example, firm potatoes.
Trials	Compare vinegar dosages and processing conditions with a reference recipe.
Evaluation	Measure firmness, flavor, appearance and process consistency.
Validation	Confirm sensory acceptance, shelf-life performance and any proposed product claims.

Contact

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

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