



Corbion Verdad®

Verdad®

The Verdad® portfolio of vinegars, ferments, and blends offers effective natural preservation against bacteria, mold and yeast. It is designed for the preservation of shelf-stable foods such as sauces, dressings and condiments and replace artificial additives such as sorbates and benzoates. Our application development team of food scientists can help choose the right product to successfully preserve and manage your flavor profile.



Verdad® Portfolio for Prepared Foods

INGREDIENT	LABELING**	FORM	PH (10%)	DOSAGE %	TARGET APPLICATIONS	BENEFITS
PURAC® FCC	Lactic Acid	Liquid	<3.0	0.2-0.8	Various	<ul style="list-style-type: none"> • Natural acidification • Mild sour taste • Antimicrobial properties
PuraQ® Arome	Natural flavor	Liquid	-	0.5-2.0	Low sodium or savory applications	<ul style="list-style-type: none"> • Contribute to savory taste • Suitable for reduced sodium products • Different pH available
Verdad® Ovvio 410	Vinegar, natural flavor	Liquid	3.5-3.7 to 4.0	1.8-2.5	Refrigerated (not shelf stable) such as hummus, deli-style chilled salads, dips, spreads, BBQ sauces, condiments	<ul style="list-style-type: none"> • Benzoate/sorbate replacement in refrigerated foods only • Lower pH 3.5-3.7 to 4.0; buffered to lower pH than other Verdad® options • Enhances savory notes • Clean flavor profile
Verdad® Powder N6	Vinegar	Powder	5.8	0.5-1.0	Shelf-stable (or refrigerated) such as cream cheese-based dips, salad dressings, sauces	<ul style="list-style-type: none"> • Superior Listeria control • Mild vinegar flavor so minimal flavor impact • Neutral to slight sweet taste
Verdad® N330	Vinegar, natural flavor	Liquid	3.7	1.8-2.4	Shelf-stable (or refrigerated) sauces & dressings	<ul style="list-style-type: none"> • Effective natural antimicrobial replacement for artificial preservatives • Shelf life extension, main target LAB, yeasts and molds* • pH reduction, adds sour taste
Verdad® N335	Vinegar, natural flavor	Liquid	4.1	2.0-2.6	Shelf-stable (or refrigerated) sauces & dressings	<ul style="list-style-type: none"> • Effective natural antimicrobial replacement for artificial preservatives • Shelf life extension, main target LAB, yeasts and molds* • Slight pH reduction, slight sour taste

Verdad® Portfolio for Prepared Foods (CONTINUED)

INGREDIENT	LABELING**	FORM	PH (10%)	DOSAGE %	TARGET APPLICATIONS	BENEFITS
Verdad® F340	Vinegar	Liquid	4.1	1.5-2.5	Shelf-stable (or refrigerated) fruit fillings	<ul style="list-style-type: none"> • Effective natural antimicrobial • Equal mold inhibition to potassium sorbate, also yeast inhibition* • Minimum taste effect developed for fruit fillings
Verdad® F95	Cultured (cane) sugar	Liquid	5.0 -5.6	0.5-0.9	Refrigerated (not shelf stable) sauces & dressings	<ul style="list-style-type: none"> • Best for pH slightly higher savory foods • Flavor impact is limiting factor
PuraQ® Verdad® RV75	Cultured (cane) sugar	Liquid	4.4 - 5.2	0.5-1.5	Refrigerated (not shelf stable) sauces & dressings	<ul style="list-style-type: none"> • Good for low pH savory foods • Flavor impact is limiting factor

* Ability to replace synthetic preservatives depends on many parameters including pH, Aw for LAB, yeasts, mold control. Ask your Univar representative for information.

** Labeling may change subject to local food regulations and company policy.

Verdad® Portfolio for Bakery

MOLD INHIBITORS	LABELING**	FORM	NON-GMO	DOSAGE %	TARGET APPLICATIONS	BENEFITS
Verdad® F95	Cultured sugar	Liquid	Yes	0.90%	Breads, Buns, Tortillas & Flatbreads	A natural ferment that functions as a clean label mold inhibitor in bread, buns and flat breads. Can replace calcium propionate in products requiring 7-10 days of shelf life.
Verdad® Powder N6 powder	Vinegar	Powder	No	0.90%	Breads, Buns	A natural ferment that functions as a clean label mold inhibitor in breads and buns. Can replace calcium propionate in products requiring 7-10 days of shelf life.
Verdad® MP100	Natural flavor, Vinegar,	Liquid	GMO-free	2.5% based on flour	Bread, muffins, baked goods	<ul style="list-style-type: none"> • Clean label mold prevention to replace calcium propionate or sorbic acid in bakery • Works best at pH 5.3 or lower A truly natural, fermented solution that functions as a clean label mold inhibitor. Perfect for commercial package breads and an excellent replacement for calcium propionate in products requiring 10-20 days of shelf life.

PH CONTROLLERS	LABELING**	FORM	NON-GMO	DOSAGE %	TARGET APPLICATIONS	BENEFITS
Purac® FCC 88	Lactic Acid	Liquid	Non-GMO available	0.20-0.25%	All baked goods	A mild, natural acidulant that can be used in breads and buns to regulate the pH of dough. Can be used in conjunction with both clean label and synthetic mold inhibitors.

For more information call us at +1 800.531.7106 or visit UnivarSolutions.com/Food

