



Provian® NDV



Clean Label
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Provian® NDV

A clean-label, zero-sodium meat preservation solution produced from naturally fermented vinegar, using the proven activity of organic acids to protect meat.

Product Name	Product Label	Dosage	Format
Provian NDV	Buffered Vinegar	0.60 - 1.0%	Dry, free-flowing agglomerate

Sodium Free

The solution is sodium free to support sodium reduction goals.

Supply Chain Security

Vertically integrated vinegar supply, produced locally for peace of mind.

Authentic & Transparent

Produced in-house by fermentation experts at our auditable facility.

Free-flowing Dry Formulation

Dry, dust-free format is easy to ship, use in dry blends and dissolves seamlessly in liquid blends.

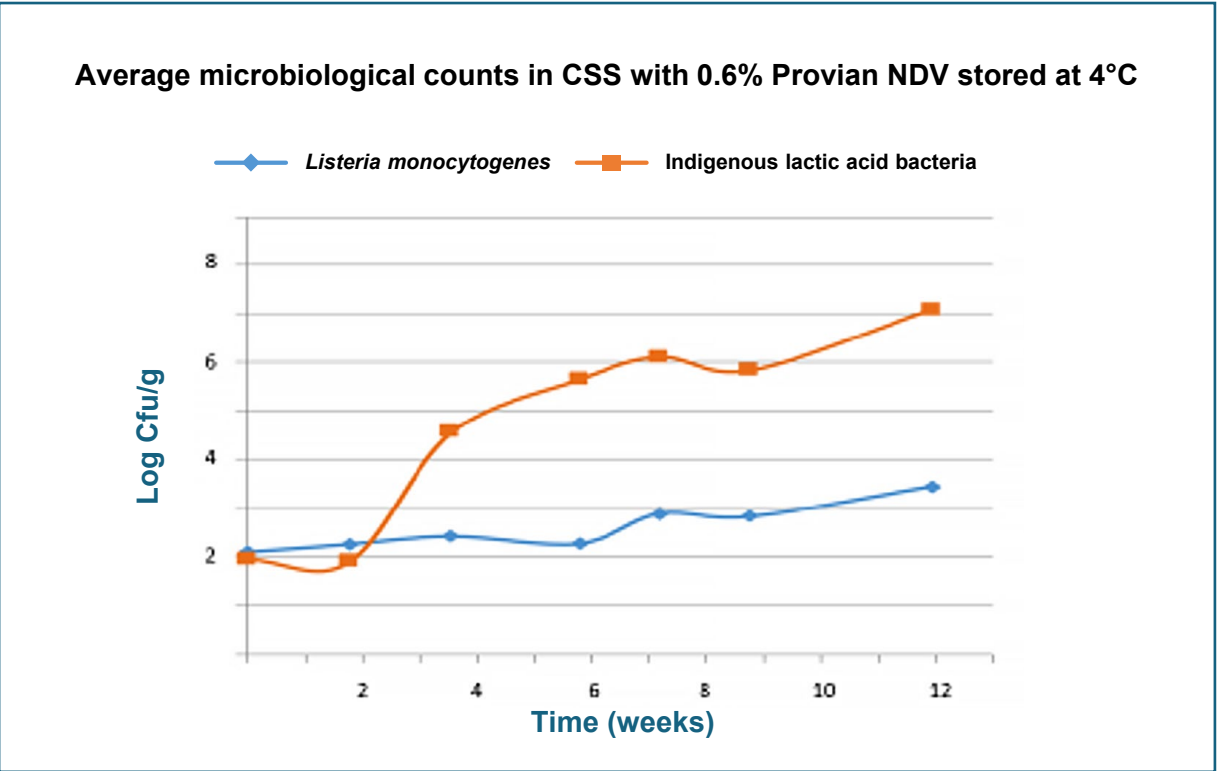
Clean Label

Produced from naturally fermented vinegar enabling consumer-friendly labelling.



Proven Performance

4°C *Listeria monocytogenes* (Lm) growth in cold smoked salmon

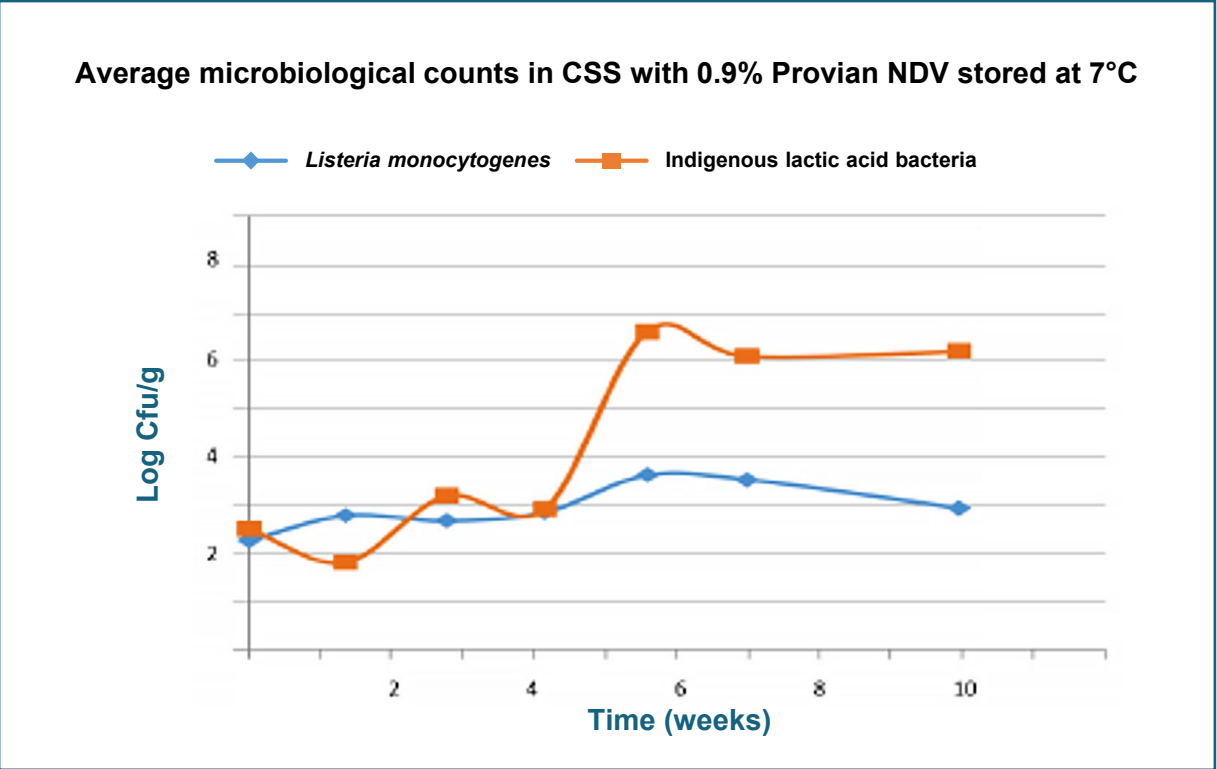


Average change in population of *Listeria monocytogenes* and Lactic acid bacteria expressed as log CFU/g in cold smoked salmon in addition of 0.6% Provian NDV during storage at 4°C for up to 10 weeks (n=3)



Proven Performance

7°C *Listeria monocytogenes* (Lm) growth in cold smoked salmon



Average change in population of *Listeria monocytogenes* and Lactic acid bacteria expressed as log CFU/g in cold smoked salmon in addition of 0.9% Provian NDV during storage at 7 °C for up to 10 weeks (n=3)



Ingredient Uniqueness

Applications

- Meats / seafood

- Formulation flexibility: Easy to customize recipes
- Trusted solution
- Free flowing, easy to use and ship powder
- Zero sodium solution
- Pathogen control, efficacy against *Listeria monocytogenes* and spoilage microorganisms

Product	Use Rate
Provian NDV	0.5-0.75%
Lactates	2-4%

Questions?

