

Product Guide

Vibrant Food Protection & Preservation Products

Availability

- Made to Stock
- Made to Order
- SPO

PRODUCT	REPLACES	STANDARDIZATION	USAGE	PACKAGING	PRODUCT DETAIL	STORAGE & SHELF LIFE
Natural Cure & Accelerators						
Celery Powder 502	Sodium Nitrate, Sodium Nitrite	Min. 41,000 ppm sodium nitrate	0.5 - 1.0%	Available in 44.1 lbs. (20 kg) vacuum-sealed foil bag-in-box. 30 boxes per pallet	Water soluble dried powder consisting of celery powder and sea salt, high in naturally occurring nitrates that are standardized with sea salt.	Keep container tightly sealed when not in use. Store in cool, dry area not exceeding 90°F. If stored at or below 70°F, the recommended shelf life is two years.
Celery Powder 504		Min. 15,000 ppm sodium nitrite	0.67 - 1.33%		Water soluble dried powder consisting of celery powder and sea salt, high in naturally occurring nitrites that are standardized with sea salt.	
Celery Powder 506		Min. 22,500 ppm sodium nitrite	0.45 - 0.9%			
Celery Powder 508		Min. 30,000 ppm sodium nitrite	0.34 - 0.66%			
Celery Powder 512		Min. 37,500 ppm sodium nitrite	0.27 - 0.53%			
Organic Celery Powder 534		Min. 15,000 ppm sodium nitrite	0.67 - 1.33%		Water soluble dried powder consisting of organic celery powder and sea salt.	
Celery Juice 529		Min. 15,000 ppm sodium nitrite	0.5 - 1.0%	Available in 2,300 lb Tote (MTO) or 5 Gallon Pail (MTS)	A concentrated liquid fermentation of celery juice.	Stable for 18 months when stored at or below 0°F. Stable for 6 months when stored below 40°F.
Swiss Chard Powder 531		Min. 22,500 ppm sodium nitrite	0.45 - 0.88%	Available in 44.1 lbs. (20 kg) vacuum-sealed foil bag-in-box. 30 boxes per pallet.	A water soluble dried powder consisting of Swiss chard powder and sea salt, high in naturally occurring nitrites that are standardized with salt.	Keep container tightly sealed when not in use. Store in cool, dry area not exceeding 90°F. If stored at or below 70°F, the recommended shelf life is two years.
Swiss Chard Powder 166	Min. 41,000 ppm sodium nitrate	0.5 - 1.0%	Available in 44.1 lbs. (20 kg) vacuum-sealed foil bag-n-box.	A water soluble dried powder consisting of Swiss chard powder and sea salt, high in naturally occurring nitrates that are standardized with salt.		
Cherry Powder 515	Sodium Erythorbate	10 - 14% ascorbic acid	0.3 - 0.5%	Available in 44.1 lbs. (20 kg) vacuum-sealed foil bag-in-box.	Dried powder derived from fresh cherries and standardized with organic cane sugar.	
Cherry Powder 525		16 - 19% ascorbic acid	0.2 - 0.4%		Dried powder derived from fresh cherries and standardized with sea salt.	
Cherry Powder 526M		32 - 36% ascorbic acid	0.1 - 0.2%		Dried powder derived from fresh cherries.	
Organic Cherry Powder 518		10 - 14% ascorbic acid	0.3 - 0.5%		Dried powder derived from fresh cherries and standardized with sea salt.	
Natural Antioxidants						
Green Tea & Rosemary Powder 724	BHA, BHT	N/A	0.1-0.5%	Available in 44.1 lbs. (20 kg) vacuum-sealed foil bag-in-box. 30 boxes per pallet.	A synergistic combination of extracts of green tea leaves and rosemary for a strong antioxidation effect.	Keep container tightly sealed when not in use. Store in cool, dry area not exceeding 90°F. If stored at or below 70°F, recommended shelf life is 24 months.

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Vegetable Juice Concentrate						
Carrot 101-5P	42 ± 2 Brix	5.4 - 6.2	5 Gallon Pail	Juice extracted from fresh carrots, concentrated and frozen.	Beverages, bakery items, soups, dressings, dips, salsas, sauces, gravies, savory flavor enhancement, meat & poultry marinating, snack foods, rice & pasta side dishes, food bases, cereal products, health food and baby food.	The shelf life of the product is two years when stored frozen.
Carrot 102-55D	60 ± 2 Brix		55 Gallon Drum			
Carrot 102-5P			5 Gallon Pail			
Carrot 108	40 ± 2 Brix		5 Gallon Pail, 55 Gallon Drum			
Organic Carrot 119	42 ± 2 Brix	Juice extracted from fresh organic carrots, concentrated and frozen.				
Onion 118-5P	70 ± 2 Brix	4.0 - 5.5	5 Gallon Pail	Juice extracted from fresh onions, concentrated and frozen.	Bakery items, soups, dressings, dips, salsas, sauces, gravies, savory flavor enhancement, meat & poultry marinating, snack foods, rice & pasta side dishes, and food bases.	
Onion 127	45 ± 2 Brix	4.5 - 5.5	5 Gallon Pail, 55 Gallon Drum		Beverages, bakery items, soups, dressing, dips, salsas, sauces, gravies, savory flavor enhancement, meat & poultry marinating, snack foods, rice & pasta side dishes, and food bases.	
Onion Broth 128-5P	70 ± 2 Brix		5 Gallon Pail			
Celery 129-5P	45 ± 2 Brix	4.0 - 6.0	5 Gallon Pail, 55 Gallon Drum	Juice extracted from fresh celery, concentrated and frozen.	Beverages, bakery items, soups, dressings, dips, salsas, sauces, gravies, savory flavor enhancement, meat & poultry marinating, snack foods, rice & pasta side dishes, food bases, and health food.	
Celery 132	40 ± 2 Brix					
Organic Celery 131-5P	45 ± 2 Brix		5 Gallon Pail	Juice extracted from fresh organic celery, concentrated, and frozen.		
Cucumber 145-5P				4.5 - 6.5	Juice extracted from fresh cucumber, concentrated and frozen.	

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Vegetable Juice Concentrate						
Mushroom 155-5P	45 ± 2 Brix	5.0 - 7.0	5 Gallon Pail	Juice extracted from fresh mushroom, concentrated and frozen.	Beverages, bakery items, soups, dressings, dips, salsas, sauces, gravies, savory flavor enhancement, meat & poultry marinating, snack foods, rice & pasta side dishes, food bases, cereal products, health food and baby food.	If stored at or below 0°F, the recommended shelf life is two years.
Fermented Mushroom 185	40 ± 2 Brix	5.0 - 5.5	5 Gallon Pail, 55 Gallon Drum	Juice extracted from fresh mushroom, fermented, concentrated and frozen.	Beverages, bakery items, soups, dressings, dips, salsas, sauces, gravies, savory flavor enhancement, meat & poultry marinating, snack foods, rice & pasta side dishes, food bases, cereal products, health food and baby food.	
Cabbage 338	45 ± 2 Brix	5.3 - 6.5		Juice extracted from fresh cabbage, concentrated and frozen.	Beverages and food applications.	
Vegetable Blend 286-55D	29 ± 2 Brix	3.1-3.5	55 Gallon Drum	Freshly extracted juice from the carrot, celery, beet, parsley, lettuce, mushroom, spinach, and watercress that is concentrated and blended with salt, ascorbic acid, citric acid, and spice.		
Vegetable Blend 286-5P			5 Gallon Pail			
Vegetable Blend 320	40 ± 2 Brix	4.5 - 5.5	5 Gallon Pail, 55 Gallon Drum	Frozen concentrated vegetable broth derived from fresh carrot, celery, and onion.	Soup bases, gravies, savory blends, and savory flavor enhancement.	
Vegetable Blend 955	49 ± 2 Brix	3.60 ± 0.2		Frozen concentrated vegetable broth derived from fresh carrot, celery, cabbage, onion, and parsley.	Soup bases, gravies, savory blends, and savory flavor enhancement.	The shelf life of the product is two years when stored frozen. At refrigerated conditions (< 40°F) the shelf life is 13 weeks.



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Vegetable Juice Concentrate						
 Mirepoix 327	45 ± 2 Brix	4.9 ± 0.3	5 Gallon Pail, 55 Gallon Drum	Frozen vegetable concentrate derived from fresh carrot concentrate, celery concentrate, onions concentrate, and natural flavors.	This product was specially formulated for savory use.	If stored at 0°F, the recommended shelf life is two years.
 Mirepoix 385	70 - 75° Brix	4.0 - 6.0		Frozen vegetable concentrate derived from fresh carrots, celery, and onions.	This product is designed for savory flavor applications in soups, food bases, soup bases, sauces, and condiments.	
 Mirepoix 386						
 Mirepoix 387	60 ± 2 Brix	4.0 - 5.0		Frozen concentrated blend of vegetable juices derived from fresh carrot, onion and celery with salt, and natural flavors.	Beverages, seasonings, snack foods, dressings, dips, sauces, bakery items, poultry and seafood marinating, health foods and baby foods.	
Vegetable Powder						
 Beet 154	N/A	5.0 - 7.0	20 kg. vacuum sealed foil bag-n-box	Dried powder derived from fresh beet.	Dry soups, beverages, health supplements, cosmetics and seasoning blends.	Keep container tightly sealed when not in use. Store in cool,dry area not exceeding 90°F. If stored at or below 70°F, the recommended shelf life is two years.

