

## Data Sheet

### Acetozym DSplus

#### General Description:

Acetozym DSplus is a processing aid for use in the fermentative production of vinegar. It is produced according to the requirements of our quality control instructions in compliance with DIN EN ISO 9001 as well as our HACCP concept.

Acetozym DSplus is free from genetically modified organisms and free from components of animal origin. It is a non-inflammable powder and is soluble in vinegar.

#### Packaging and storage:

The product is delivered in 25 kg multilayer bags made of material almost impermeable to steam. Storage temperature must not exceed 25°C. The product must be stored in a dry place. Stored under such conditions, unopened bags guarantee a product durability of 12 months from date of production.

#### Specification

Physical appearance :	coarse-grained powder
Visual appearance:	whitish to beige
Ingredients:	Sugar Ammonium, magnesium and potassium salts Yeast extract Vitamins Trace elements

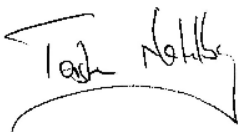
**Article No.:** **100933-1NSD**

#### Remarks:

The appearance (e.g. colour and granularity) might change due to transportation and storage conditions. However, this will not affect the effectiveness of the product.

Bonn, 2014-01-21

Heinrich Frings GmbH & Co. KG



**Heinrich Frings**  
GmbH & Co. KG  
Jonas-Cahn-Straße 9  
53115 Bonn

i. A. Torsten Natelberg  
(Quality Assurance Manager)