

Preserve It: Canning Basics



Vinegar Powder

A VERSATILE CONDIMENT, BUT NOT FOR CANNING

Vinegar powder is dehydrated vinegar to which carrying or bulking ingredients are added (such as maltodextrin, which is a modified corn starch). Available in white, apple cider, malt, and other vinegar types, these powders are used by chefs and cooks for flavoring when no added liquid is desired.

Can vinegar powders also be used for canning? The short answer: *No*.

Vinegar powders have unknown acidity, and manufacturers differ in the ratios of powder to water when rehydrating their products, with some even specifying that the powder should not be reconstituted to make liquid vinegar at all. Without knowing the acidity level (in either powdered or reconstituted form), there is no way to know if these powders are safe for canning (when used as an acidifier, vinegar must have an acetic acid level of at least 5%). Further, the starch ingredients contained in vinegar powders add to the safety concerns. Lastly, and perhaps most straightforwardly, vinegar powders have not been tested for home canning use, and thus the safety factors are simply unknown.

For these reasons, **vinegar powders should not be used for home canning**, either as a reconstituted vinegar or as a flavoring agent. Save vinegar powders for cooking, where they can be used to flavor soups, chili, beans, dry rubs, and more.

For further information on preserving, visit the National Center for Home Food Preservation (NCHFP) at <https://nchfp.uga.edu> or contact your local Cooperative Extension office.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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