What is claimed is:

1. A process of stabilising an antimicrobial powder, the process comprising the steps of combining a hygroscopic ingredient and a neutralised vinegar in an aqueous solution to obtain a liquid slurry composition and drying the liquid slurry composition to produce an antimicrobial powder.

2. Use of a hygroscopic ingredient for stabilising an antimicrobial powder, the use comprising combining the hygroscopic ingredient and a neutralised vinegar in an aqueous solution to obtain a liquid slurry composition and drying the liquid slurry composition.

3. The process of claim 1 or the use of claim 2, wherein the hygroscopic ingredient and the neutralised vinegar are combined in a weight ratio of 1:100 to 100:100 w/w hygroscopic ingredient solids to neutralised vinegar solids.

4. The process of claim 1 or the use of claim 2, wherein the antimicrobial powder comprises less than about 91% of a carrier.

5. The process of claim 1 or the use of claim 2, wherein prior to the step of drying the liquid slurry composition, the process or use comprises the steps of adjusting the pH of the liquid slurry composition to between about 4.0 and 10.0, and heating the liquid slurry composition at a temperature between about 4°C and about 82°C, wherein during the heating step the temperature is maintained until the liquid slurry composition has a dissolved percent neutralised vinegar solids in the range of about 5% to 70%.

6. The process of claim 1 or use of claim 2, wherein the neutralized vinegar is selected from the group consisting of sodium acetate, magnesium acetate, potassium acetate, calcium acetate, and combinations thereof.

7. The process of claim 1 or the use of claim 2, wherein the hygroscopic ingredient is selected from the group consisting of celery, beet, cabbage, cucumber, eggplant, mushroom, lettuce, squash, zucchini, mixed salad greens, carrot, artichoke, green beans, lima beans, broccoli, cauliflower, collard greens, com, mustard, okra, onion, Chinese pea pods, black eyed peas, green peas, potatoes, turnips, radishes, spinach, swiss chard, apple, apricot, banana, bilberry, blackberry, blackcurrant, blueberry, coconut, currant, cherry, cherimoya, clementine, cloudberry, date, damson, durian, elderberry, fig, feijoa, gooseberry, grape, grapefruit, huckleberry, jackfruit, jambul, jujube, kiwifruit, kumquat, lemon, lime, loquat, lychee, mango, melon, cantaloupe, honeydew, watermelon, rock melon, nectarine, orange, passionfruit, peach, pear, plum, plumcot, prune, pineapple, pomegranate, pomelo, purple mangosteen, raisin, raspberry, rambutan, redcurrant, satsuma, strawberry, tangerine, tomato, ugli fruit, and combinations thereof.

8. The process of claim 1 or the use of claim 2, wherein the neutralised vinegar is sodium acetate and the hygroscopic ingredient is cultured celery juice.

9. The process of claim 1 or the use of claim 2, wherein the neutralised vinegar is present in the antimicrobial powder in both anhydrous and hydrate forms in a ratio of about 1:5 to 5:1 parts w/w anhydrous form to hydrate form.

10. The process of claim 1 or the use of claim 2, wherein the neutralized vinegar is sodium acetate and is present in the antimicrobial powder in a glassy-crystal phase of both anhydrous and tri -hydrate forms in a ratio of about 1:5 to 5:1 parts w/w anhydrous form to tri-hydrate form.

11. The process of claim 1 or the use of claim 2, wherein the antimicrobial powder when stored at a temperature of about 20°C and about a 70% equilibrium relative humidity for at least 6 months has a water content of no more than about 5%.

12. Use of a powder comprising a neutralised vinegar and a hygroscopic ingredient as an antimicrobial composition, wherein the neutralised vinegar is present in both anhydrous and hydrate forms in a ratio of between 1:5 to 5:1 parts w/w anhydrous form to hydrate form; wherein the neutralised vinegar is selected from the group consisting of sodium acetate, magnesium acetate, potassium acetate, calcium acetate, and combinations thereof.

13. Use of claim 12, wherein the neutralised vinegar and the hygroscopic ingredient are present in a ratio of between about 1:100 and 100:100 parts w/w hygroscopic ingredient solids to neutralised vinegar solids.

14. Use of claim 12, wherein the antimicrobial powder comprises less than about 91% of a carrier.

15. Use of claim 14, wherein the antimicrobial powder when stored at a temperature of about 20°C and about a 70% equilibrium relative humidity for at least 6 months has a water content of no more than about 5%.

16 Use of claim 12, wherein the neutralized vinegar is sodium acetate and is present in the antimicrobial powder in a glassy-crystal phase of both anhydrous and tri-hydrate forms in a ratio of between 1:5 to 5:1 parts w/w anhydrous form to tri-hydrate form.