

What we do | what we offer

Fumaric Acid Applications



Beverages

- Extends fruit flavor in fruit beverages by controlling pH
- Acidifies wine without affecting taste; prevents secondary fermentation
- Acts as anti-microbial in beverages with pH below 3.8



Confectionery & Gum

- Extends shelf life and slows sucrose conversion in acid-sanded candies
- Improves tablet lubrication for better compressed tablet product integrity
- Extends sourness & flavor impact in gum



Bakery & Desserts

- Extends shelf life; improves dough machineability
- Acts as a delayed action leavening acid in dough
- Lowers pH in tortillas with little taste impact
- Improves cost in gelled desserts & dry mixes by reducing acidulant needed
- Acts as a flavoring agent in savory baked goods
- Replaces cream of tartar in egg white foam applications



Jams, Jellies & Fruit Preps

- Increases flavor stability & extends shelf life
- Improves texture & gelling properties



Personal Care & Cosmetics

- Generates carbon dioxide, which creates a desirable effervescence in cleansers, bath products & cosmetics
- Blends with other compounds to increase cleaning power