

What we do | what we offer

Malic Acid Applications



Beverages

- Enhances fruit flavor in fruit flavored beverages
- Rounds out distinct flavors in functional beverages
- Helps stabilize calcium fortified beverages
- Ideals in dry mixes, teas, juice drinks & alcoholic beverages



Confectionery & Chewing Gum

- Enhances fruit flavors and provides sourness in boiled sweets, gum, jellies & compressed tablets
- When combined with other acids, offers more sour per unit weight
- Balances lingering sweetness of high intensity sweeteners



Jams, Jellies & Fruit Preps

- Enhances fruit flavors and creates a more natural profile in jams, jellies & fruit preps
- Keeps fruit flavor strong in fruit preps, even when used in dairy products, frozen desserts & baked goods



Bakery & Desserts

- Boosts fruit flavor in frozen & baked desserts such as sherbets, flavored ices, jelly-filled doughnuts & fruit-filled pies
- Keeps gel smooth and controlled in application



Savory Products

- Boosts overall flavor impact in snack food coatings & tomato-based sauces
- Creates a richer, more rounded flavor profile



Pharma & Personal Care

- Adds pleasant, lasting intensity to fruit flavors in lozenges, cough syrups, powdered OTC preps
- Masks less palatable taste of active ingredients
- Shown to relieve symptoms of fibromyalgia when combined with magnesium in Rx