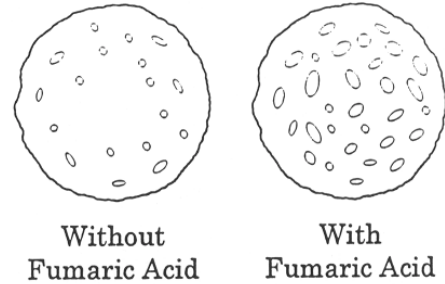


# Fumaric Acid in English Muffins

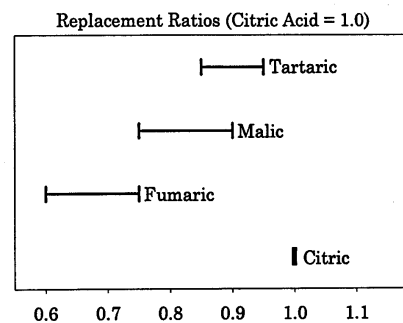
## Increases Porosity

Fumaric Acid significantly increases porosity in English Muffins, especially in combination with rice flour (expired U.S. Patent 4,109,023).



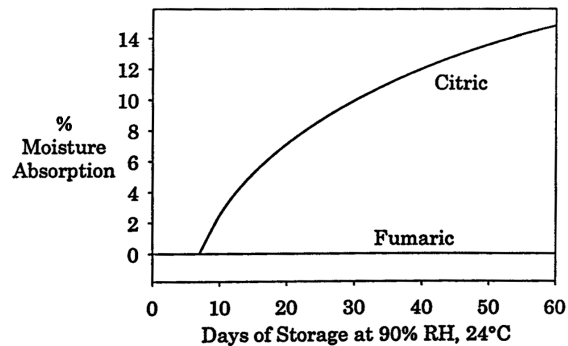
## Provides more Sourness than other Acidulants

Fumaric Acid provides more sourness per unit weight than other acidulants used in dry mixes, as shown by the replacement ratios at right. The use of Fumaric Acid **substantially reduces the acidulant cost in English Muffin dry mixes.**



## Is Non-Hygroscopic

Fumaric acid **extends the shelf life of English Muffin dry mixes** because it does not absorb moisture during storage and distribution. It also eliminates caking problems for the acidulant during storage and handling in the plant.



## Improves Dough Machinability

Fumaric Acid softens the muffin dough by accelerating the cleavage of disulfide bonds between gluten protein molecules during dough kneading. The result is a more easily machined dough and **faster production rates.**

**RECOMMENDATIONS FOR USE: Use 0.1 – 0.25 baker's percent (0.1-0.25 kg per 100 kg of flour); Use Fine Granular grade Fumaric Acid.**

**BARTEK**

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