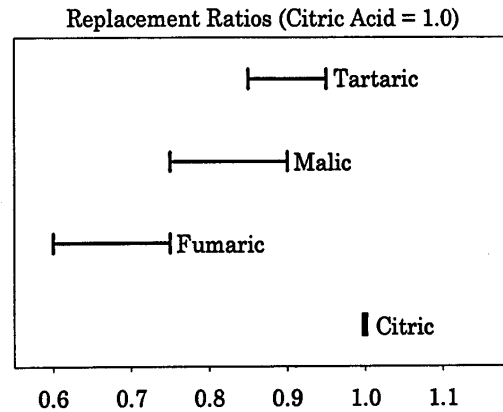


# Fumaric Acid in Rye & Sourdough Breads

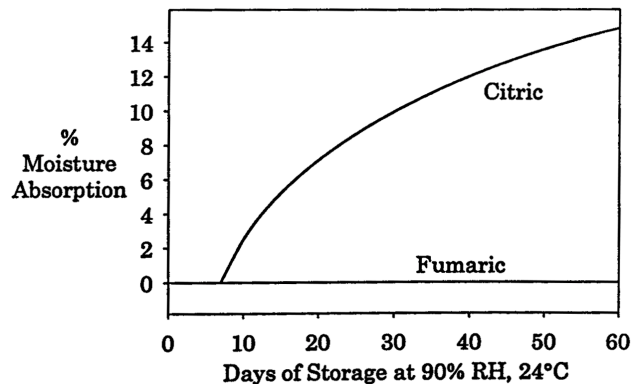
## Provides more Sourness than other Acidulants

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 rye and sourdough bread mixes.**



## Is Non-Hygroscopic

Fumaric acid **extends the shelf life of dry bread 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 bread 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 – 0.2 baker's percent (0.1 - 0.2 kg per 100 kg of flour); Use Fine Granular grade Fumaric Acid.