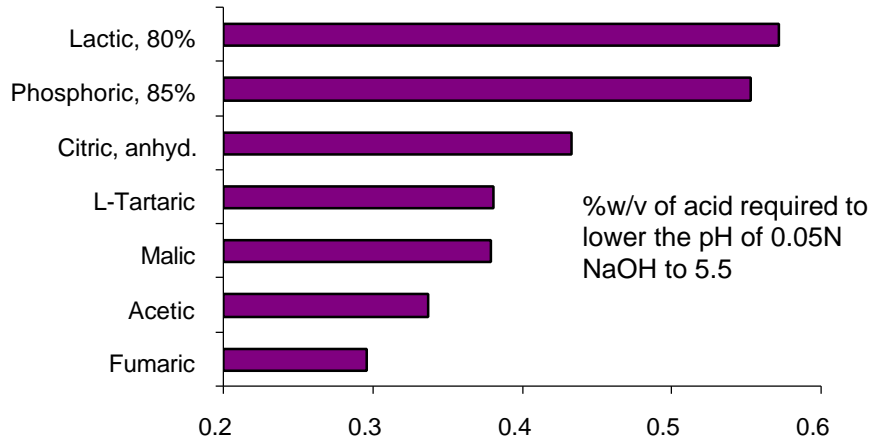


Fumaric Acid in Corn Tortillas

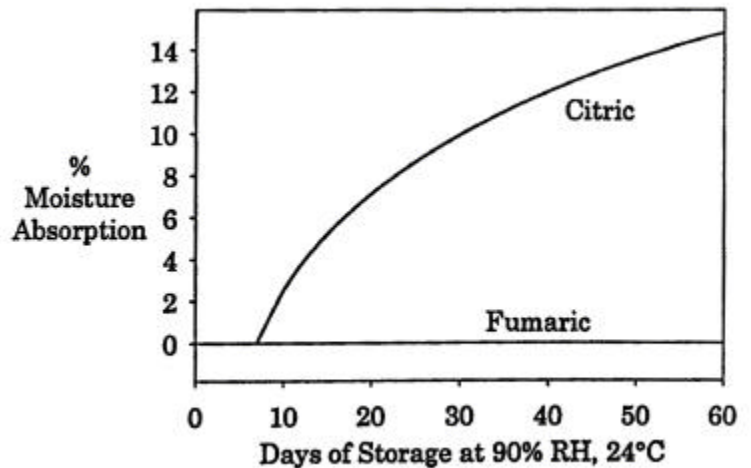
Reduces Ingredient Cost

Fumaric Acid is stronger than other acids at pH 5.5, as shown in the graph at right. This means that less Fumaric Acid is required than other acids. The use of Fumaric Acid **substantially reduces the acidulant cost in corn tortillas.**



Is Non-Hygroscopic

Fumaric acid **extends the shelf life of dry corn tortilla 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.



Yields Uniform Blends of Dry Mixes

Powder Grade Fumaric Acid mixes uniformly with other corn tortilla ingredients and does not segregate during storage and distribution. This is critical to ensure a uniform pH in the finished tortilla. This in turn **extends the shelf life of the tortilla.**

RECOMMENDATIONS FOR USE: Use 0.1 – 0.3 baker's percent (0.1 - 0.3 kg per 100 kg of flour); Use Powder grade Fumaric Acid.