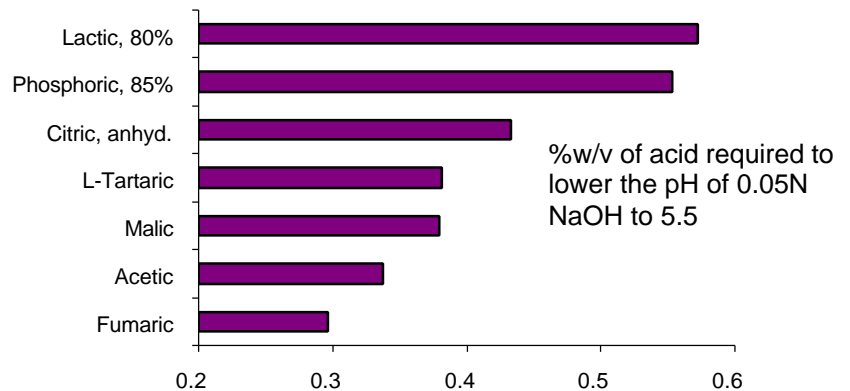


Fumaric Acid in Wheat Flour Tortillas

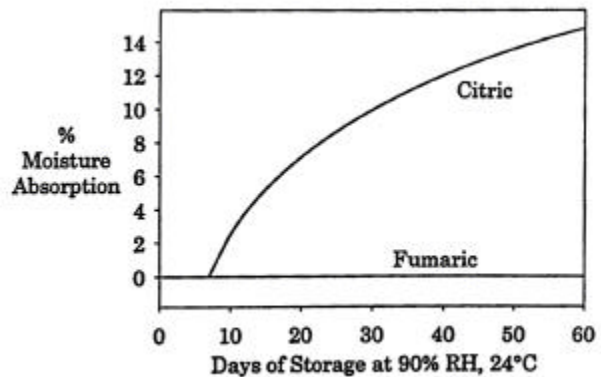
Reduces Ingredient Cost

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 wheat flour tortillas.**



Is Non-Hygroscopic

Fumaric Acid **extends the shelf life of dry wheat flour 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.



Improves Dough Machinability

Fumaric Acid softens the tortilla 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.**

Replaces Leavening Acids

Baking powder (a mixture of sodium bicarbonate, leavening acid and starch) can be replaced with sodium bicarbonate and Fumaric Acid, since Fumaric Acid acts as a leavening acid. **This results in added cost savings.** As the Fumaric Acid dissolves, it reacts with the sodium bicarbonate and causes leavening of the tortilla. 0.69 kg of Fumaric Acid neutralises 1.0 kg of sodium bicarbonate.

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.

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