

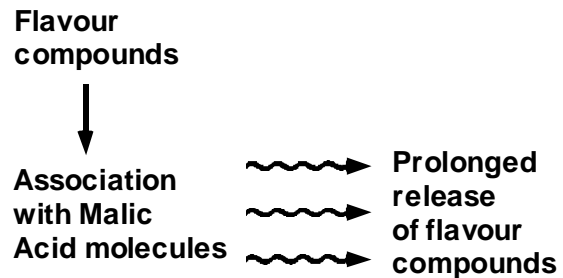
MALIC ACID IN COMPRESSED CANDY TABLETS

Bartek Malic Acid is preferred in compressed candy tablets because it improves flavour as well as reduces adhesion of the tablet to the punch face. This is especially important in engraved tablets.

Malic Acid Boosts Sourness and Flavour

At pH 3.0, Malic Acid provides 30 - 40% more sourness by weight than Citric Acid. Replacing Citric Acid with Malic Acid can reduce the level of acid in the compressed candy tablet.

- As shown in the diagram, Malic Acid enhances fruit flavours by prolonging their release. Olfactory receptor cells are stimulated by these fruit flavours over a longer period of time. This prolonged stimulation is interpreted by the brain as stronger fruit flavour.



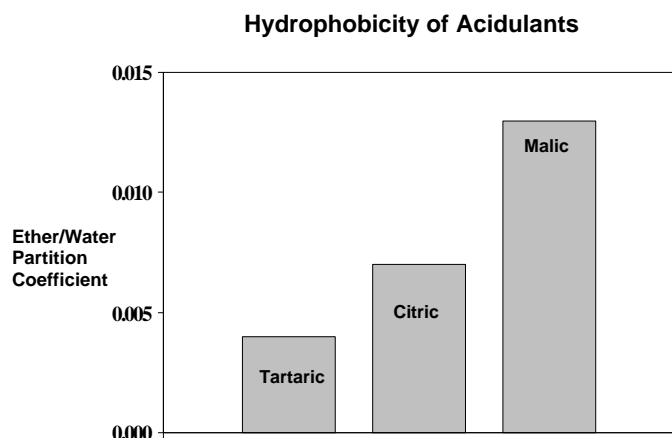
- Malic Acid's sourness does not dissipate as quickly as that of Citric Acid. As a result, Malic Acid complements the prolonged sweetness of aspartame, sucralose, and neotame for a consistent sweet/sour balance throughout the taste experience.

Malic Acid Improves Tablet Lubrication

As shown in the diagram, Malic Acid is more hydrophobic than either Citric or Tartaric Acid – this improves tablet lubrication.

Benefits:

- Smother tablet surface
- Less brittle tablet — reduces scuffing and breakage.
- Less tablet adhesion to the punch face and diwall
 - critical for engraved tablets
 - results in higher line speeds and production yields



RECOMMENDATIONS FOR USE: Use 3 - 7%, depending on the type of sweetener system. The use level would be higher when high intensity sweeteners are employed.