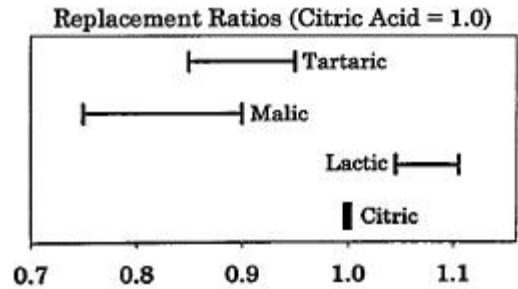


Malic Acid in Hard Candies

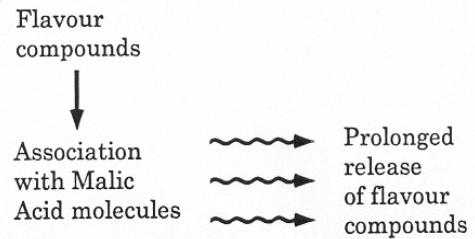
Boosts Sourness

Malic Acid is the strongest acidulant in terms of sourness of all the acidulants used in hard candy, as shown by the replacement ratios at right. The result: **Malic Acid provides more sourness per unit weight** than other acidulants.



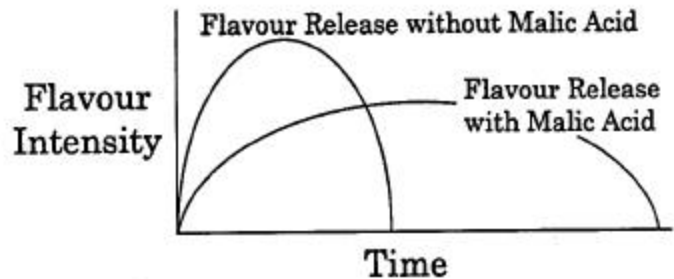
Enhances Fruit Flavours

Malic Acid enhances fruit flavours by prolonging their release. Receptor cells are stimulated by these fruit flavours over a longer period of time and this prolonged stimulation is translated by the brain as **stronger fruit flavour**.



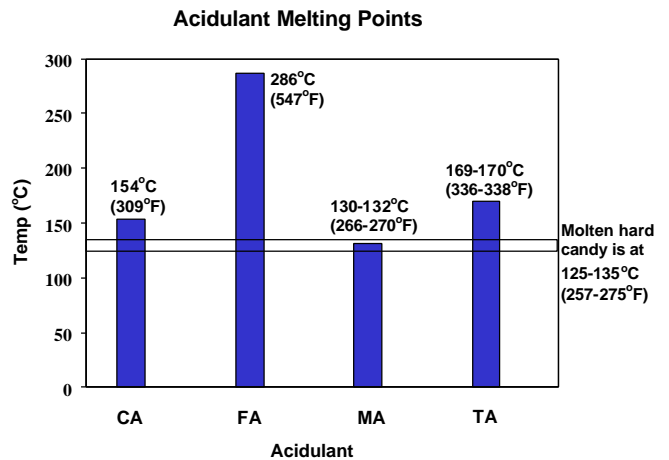
Results in a Smoother, more Natural Tasting Flavour Profile

By prolonging the release of various flavour compounds, **Malic Acid acts as a flavour blender** and creates a smoother, more natural tasting flavour profile.



Extends Shelf Life

Sucrose inversion results in sticky hard candy. Using granular Malic Acid instead of an acid solution results in a lower final moisture level in the hard candy and this extends shelf life by retarding sucrose inversion. Granular Malic Acid can be used due to its lower melting point, which means that it **dissolves quickly and completely** in the molten hard candy. Also, there are no hot spots of undissolved acid in the final product.



RECOMMENDATIONS FOR USE: Use 0.8 – 2.0%; add last to minimise exposure of the acidified molten hard candy to high temperatures.

BARTEK

Bartek Ingredients Inc. • 421 Seaman St. • Stoney Creek, Ontario L8E 3J4 • Canada
Tel: (905) 662-3292 • (905) 662-1127 • Order desk: 1-800-263-4165 • Fax: (905) 662-8849
www.bartek.on.ca • sales@bartek.on.ca

B.4.1