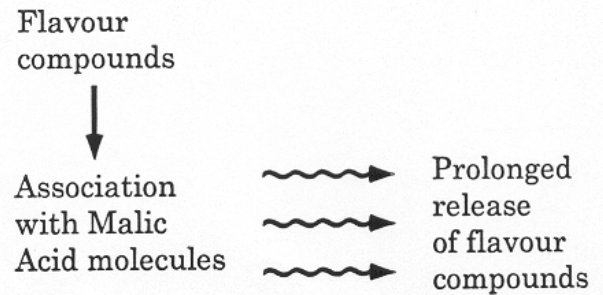


Malic Acid in Mint-flavoured Confections

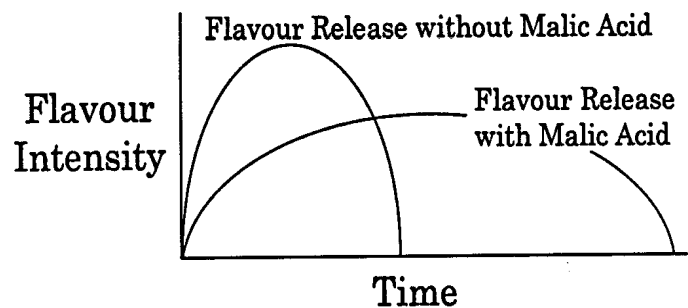
Enhances Mint Flavours

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



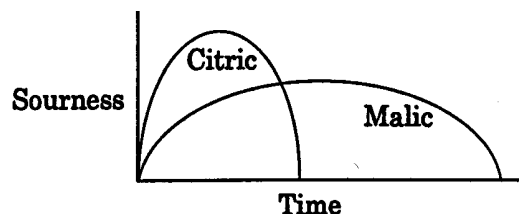
Results in a Smoother, more Natural Tasting Flavour Profile

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



Improves Sweet/Sour Balance in Sugar-free Products

As shown in the diagram, Malic Acid has a more prolonged sensation of sourness than Citric Acid. **This prolonged sourness matches the prolonged sweetness of aspartame and sucralose**, resulting in an improved sweet/sour balance.



RECOMMENDATIONS FOR USE: Use 0.1 – 0.5%; Minimise exposure of the acidified confection to high temperatures. This is usually done by adding the acidulant at the end of the process.