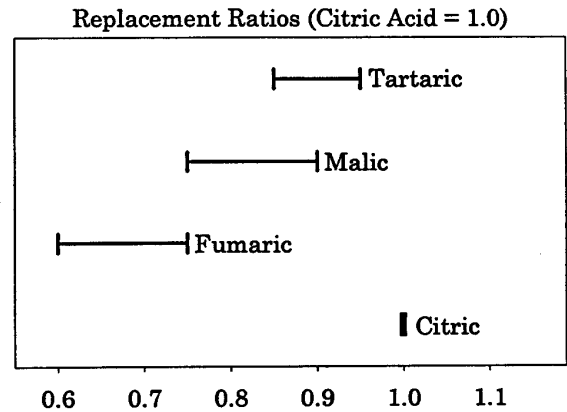


# Fumaric Acid in Gelled Desserts

## Reduces Ingredient Cost & Unit Weight

Fumaric Acid provides more sourness per unit weight than other acidulants used in dry mixes, as shown by the replacement ratios at right. The use of Fumaric Acid **substantially reduces the acidulant cost in gelled dessert powder mixes. Unit weight is also reduced**, since less acid is needed.

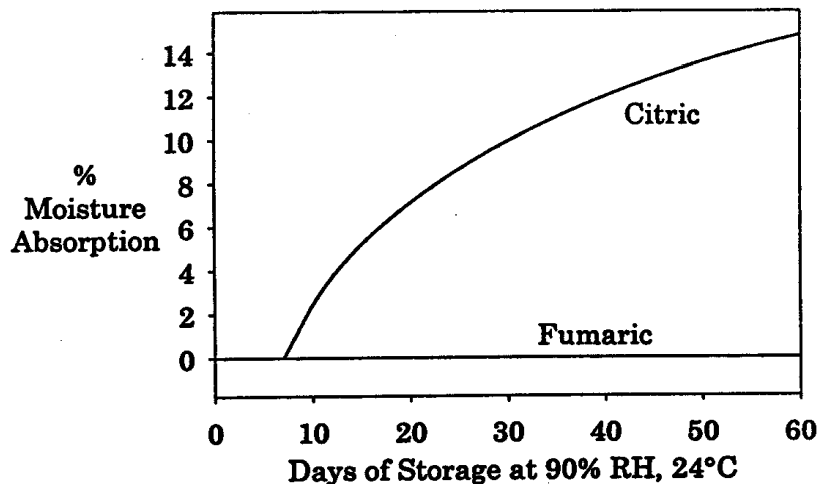


## Extends Shelf Life

Fumaric Acid **extends the shelf life of dry mixes** because it does not absorb moisture during storage and distribution.

### Reduces Package Cost

A more economical package can be used for gelled dessert powder mixes when using Fumaric Acid, since moisture barrier packaging is not required to prevent acidulant moisture absorption.



**RECOMMENDATIONS FOR USE:** Use 0.06 – 0.15% as consumed; mix with other dry ingredients. Use Fine Granular Fumaric Acid.