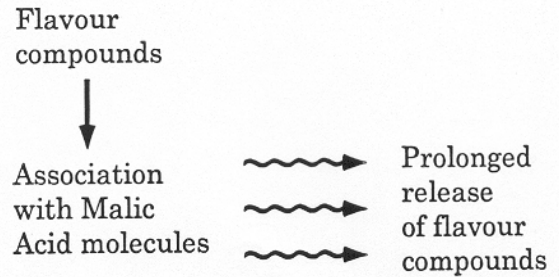


Malic Acid in Supplements

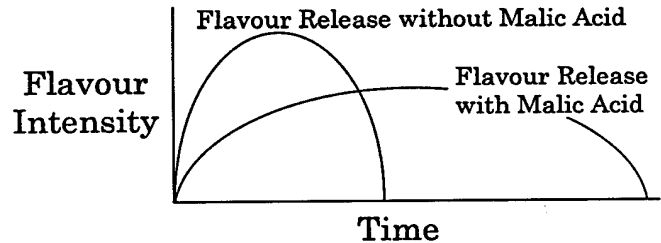
Enhances Fruit Flavours

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**.



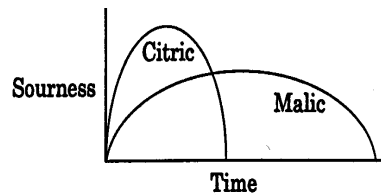
Results in a Smoother, more Natural Tasting Flavour Profile

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



Can Mask some Nutrient Flavours

As shown in the diagram, Malic Acid has a **more prolonged sensation of sourness** than Citric Acid. This prolonged sourness in combination with Malic Acid's flavour blending property helps to mask the flavour of some nutrients in nutritional supplements.



Relieves Symptoms of Fibromyalgia When Used in Combination with Magnesium

Preliminary studies indicate that a daily dosage of 300-600 mg of elemental Magnesium with 1200-2400 mg of Malic Acid is able to **significantly reduce pain associated with Fibromyalgia** (Abraham & Flechas. 1992. Management of Fibromyalgia: Rationale for the Use of Magnesium and Malic Acid. *Journal of Nutritional Medicine* 3:49-59).

RECOMMENDATIONS FOR USE: Use 0.15 – 1.00% (as consumed) in nutritional supplements. For treatment of Fibromyalgia, tablets containing 120 mg of Magnesium Hydroxide and 200 mg of Malic Acid are used. Use powdered Malic Acid in compressed tablets to ensure complete dispersion of the Malic Acid throughout the tablet matrix.