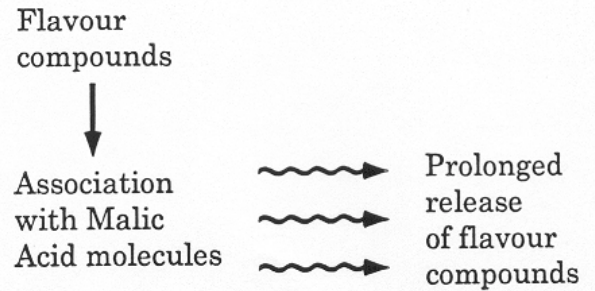


Malic Acid in Pickled Vegetables

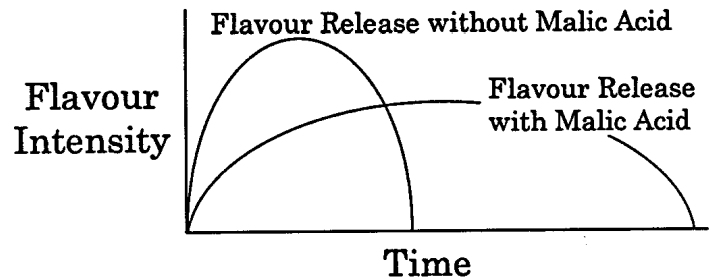
Enhances Pickled Vegetable Flavour

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



Results in a Smoother, more Natural Tasting Flavour Profile

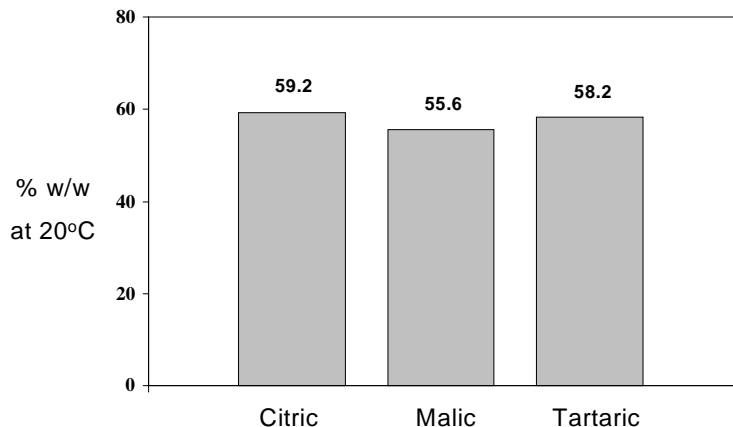
By prolonging the release of various flavour compounds, **Malic Acid acts as a flavour blender** and creates a smoother, more natural tasting flavour profile.



Dissolves Rapidly

Malic Acid is highly soluble in water, as shown in the graph, and **dissolves rapidly in the brine** used to pickle the vegetables.

Solubility of Citric, Malic, & Tartaric Acids



RECOMMENDATIONS FOR USE: Use 0.2 – 0.5% in combination with Acetic and/or Lactic Acid; Dissolve in the pickling brine before contact with the vegetables.