

BARTEK MALIC AND FUMARIC ACIDS BENEFIT NEW FOODS AND BEVERAGES

PRODUCTS	MALIC	FUMARIC
<i>Nutraceutical Beverages</i> <ul style="list-style-type: none"> • Herbal • Calcium fortified 	<ul style="list-style-type: none"> • creates blended flavor profiles from unrelated flavor notes. • enhances flavour systems, provides a more soluble calcium salt than citric acid 	<ul style="list-style-type: none"> • Fumaric Acid has more buffering capacity than other food acids at pHs near 3.0—this is due to its pKa1 and to its low molecular weight.
Fruit-jellied beverages	<ul style="list-style-type: none"> • enriches fruit flavours 	
Salsas, sauces, marinades, fruit relishes, condiments etc.	<ul style="list-style-type: none"> • modifies, blends and marries together flavours to give a richer, more rounded taste experience. 	
Fruit Preparations and Preserves	<ul style="list-style-type: none"> • enhances fruit flavours and creates a more natural flavour profile—the fruit flavour stays strong, even when the fruit preparation is used in dairy products, frozen desserts or baked goods. 	
Mint or menthol flavoured confections	<ul style="list-style-type: none"> • long lasting acid taste intensifies mint flavour notes in confections 	<ul style="list-style-type: none"> • in confections with a pH greater than 4.5, Fumaric Acid decreases the pH with minimal sourness.
Low-calorie confections	<ul style="list-style-type: none"> • boosts flavour notes suppressed by fat and sugar replacers 	
Ice creams, sherbets, fruit ices	<ul style="list-style-type: none"> • helps boost and extend fruit flavour systems and gives a more mellow tartness. 	
Multi-flavoured yoghurts (e.g. strawberry-chocolate, orange-chocolate, wild fruit flavours, etc.)	<ul style="list-style-type: none"> • prolonged tartness helps merge distinct flavours resulting in a uniform blend of flavours 	
Savoury foods, snacks, soups (e.g. instant noodle soups, hot-sour or ginseng soups, nacho chips, Japanese Tsukemono, etc.)	<ul style="list-style-type: none"> • modifies and balances savoury flavour notes 	