



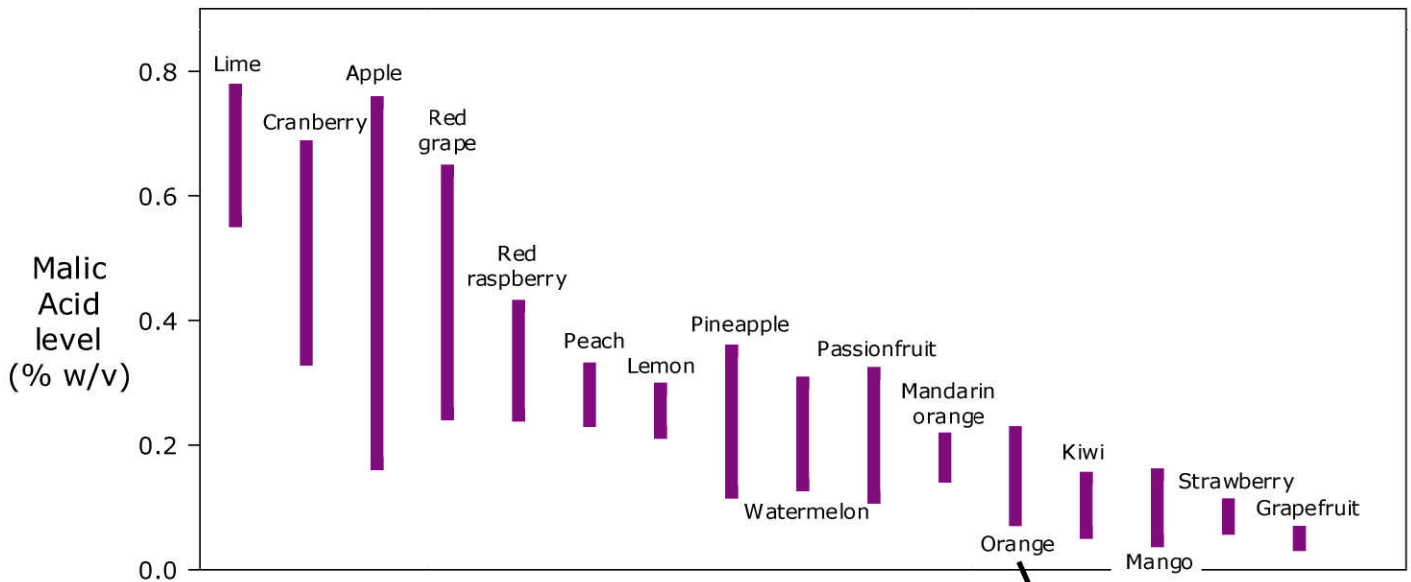
**BARTEK**

# Malic Acid in Fruit Juices

Malic Acid occurs naturally in all fruit juices. In some fruits, it is the primary acid (apple, cherry and peach, for example). In most fruits, it is the secondary acid and occurs together with Citric Acid. Both Malic Acid and Citric Acid are continuously generated during the metabolism of fruit.

As shown in the graphs below, the level of Malic Acid varies between fruits and within each fruit. Various factors affect the Malic Acid level within a fruit juice, including fruit variety, growing region, fruit maturity, and juice extraction conditions.

### Malic Acid Naturally Occuring in Fruit Juices



Malic Acid enhances fruit flavour in food and beverage products. Stronger fruit flavour and a rounded, more natural flavour profile result when Malic Acid is used, even at very low levels, in food and beverage products. This can be demonstrated by using the *Malic Acid Flavour Improvement Kit*, available by contacting [sales@bartek.ca](mailto:sales@bartek.ca). The *Self Teaching Guide for Food Acidulants* is also available in CD-ROM format by contacting Bartek or at [www.bartek.ca](http://www.bartek.ca).

### Malic Acid Naturally Occuring in Orange Juice

