



FUSO Malic Acid Japan

Magic of Malic

"Enhances Pleasant Taste & Flavour"

Give your Product More pleasant Mellow taste With Malic Acid in your Beverages and other food Formulations....

Malic acid is largely used for making the products more pleasant in taste and flavor. Fuso Malic acid masks the off bitter taste which is generated by citric acid in artificially sweeten products. It is safe to be consumed by everyone and helps people maintain a long lasting flavor of the product. More and more people are now including Fuso Malic acid into their products to make it pleasant in taste and flavor.

Application

Beverages:

Adding Malic acid improves taste & flavor especially in "Artificially sweetened products". Flavours are enhanced, allowing less flavour to be used, and the overall flavour profile is broader and more natural.

Malic Acid 50% along with Citric Acid Provides Better Flavour Enhancement and masks the bitter off note of Citric Acid ... if " Artificial Sweetener " is used in Beverages.

Powdered Mixes:

In iced tea, sports drink or fruit soup dry mixes, Malic acid is preferred due to its rapid dissolution rate and flavour enhancement qualities. Since Malic acid provides more sourness than Citric acid, less acidulant is required and unit weight can be reduced.



Acidified "Dairy" Products:

Whey-based protein beverages acidified with Malic acid have enhanced fruit flavour and less noticeable whey flavour. Fruit flavoured milk drinks made with fruit juice and acidified with Malic acid have improved flavour and palatability.

Coagulated soy-milk acidified with Malic acid produces a yoghurt-like product. Calcium Supplements and Calcium-fortified Beverages In liquid calcium supplements, Malic acid adds a tart and fruity flavour while controlling the pH. In calcium-fortified beverages, using Malic acid in place of Citric acid prevents turbidity due to precipitated calcium citrate

Namkeen and Snacks:

In Namkeen and Snacks 80-90% of Malic Acid should be used to provide sour and excellent flavour than Citric Acid, also enhances the shelf life of the products.

CONFECTIONERIES:

Malic acid gives an appealing tartness to hard, soft, tableted and sugarless candies as well as chewing gum. Blending multiple acids creates unique tasting confections.

For example, to prolong the sourness in candy or chewing gum, Citric acid is used for an initial sour boost, Malic acid for a lingering sourness, and Fumaric acid to sustain the tartness even longer.

FRUIT PREPARATIONS AND PRESERVES:

Malic acid enhances fruit flavours and creates a more natural flavour profile in jams, jellies, and fruit preparations. Malic acid stabilizes pH to control pectin gel texture due to its strong buffering capacity at the pHs used for pectin gels. Fruit preparations are acidified with Malic acid so that the fruit flavour stays strong, even when the fruit preparation is used in dairy products, frozen desserts or baked goods .

BAKERY PRODUCTS:

Bakery products with fruit fillings (cookies, snack bars, pies, and cakes) have a stronger and more naturally balanced fruit flavour when the fruit filling includes Malic acid. Pectin gel texture is more consistent due to Malic acid's buffering capacity.

MEDICAL AND PERSONAL CARE PRODUCTS:

In throat lozenges, cough syrups, and effervescent powdered preparations, Malic acid enhances fruit flavour and can diminish the flavour impact of active components. As Malic acid stimulates saliva flow, it can be used in tooth-cleaning preparations and mouthwashes. Germicidal compounds are used in combination with Malic acid in soaps, mouthwashes, and toothpaste .

FUSO CHEMICAL JAPAN

3-10, Koraibashi 4 Chome, Chuo-ku,

Osaka, 541-0043 Japan

Phone: 81-6-6203-1456

FUSO MALIC ACID INDIA

Plot No. 7/7 Industrial Area, Site - II

Loni Road, Mohan Nagar, Ghaziabad - 201007

Phone: 8882272233, 9873627768

E-mail: gs@sweetenerindia.in, info@malicacid.in

Website: www.malicacid.in



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