

Product Description:

- Product Name: Malic Acid
- INCI Name: Malic Acid
- CAS No: 6915-15-7

Key Features:

- Tart Flavor Enhancer
- Acidulant for Beverages
- Naturally Found in Fruits
- Synergistic with other Acids
- pH Buffering Agent

Applications: Ideal for use in a wide range of food and beverage products, including:

- Fruit Juices and Drinks
- Carbonated Beverages
- Confections and Gummies
- Jams and Jellies
- Sports and Energy Drinks

Guidelines for Use:

Malic Acid is a naturally occurring organic acid found in various fruits and is widely used in the food and beverages industry for its tart flavor and acidulant properties. It adds a distinctive sourness while enhancing the overall taste and preserving the color of food products.

- **Flavor Enhancement:** Malic Acid imparts a tart and fruity flavor, enhancing the overall taste profile of various formulations.
- **Acidification:** Used as an acidulant to adjust the acidity of products, providing a tangy sensation.
- **pH Buffering:** Works as a pH buffering agent, contributing to the stability of formulations.

Compliance: Our Malic Acid complies with international food safety standards, ensuring a safe and high-quality product for your food and beverages applications.

***Certifications:** Non-GMO/Kosher