

# Encapsulated Food Acids



Encapsulation of food acids provides spectacular results by delaying their action or taste of the acid until it is released by chewing, heating or shearing. Encapsulation of hygroscopic food acids allows their incorporation into a wide range of applications where high moisture content would normally prohibit their inclusion.

## Benefits

- **Chewing gum** - prolongs the taste of gum flavourings
- **Sweets** - sharpens flavour and the coating protects from moisture adsorption
- **Batter mixes** – gives mix stability by allowing acid to be released when required

## The Process

We produce 3 encapsulated food acids – Malic, Citric and Tartaric. Encapsulation is by way of either a lipid matrix in the case of CR100 powders or of a lipid film in the case of CR300 granules. The process retards their activity and ensures they remain stable until correct conditions are applied

## Products Include

- Citric Acid Powders (35 & 50% acid content)
- Citric Acid Granules (80 & 90% acid content)
- Malic Acid Powder (35% acid content)
- Malic Acid Granules (80 & 90% acid content)
- Tartaric Acid Granules (80% acid content)

## Current Applications

- Chewing Gum
- Confectionery
- Batter Mixes

For more information on this product or any other products please contact our sales team on:

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