



PRO 311

Produced by spray drying lactic acid using a carrier combination of gum arabicum and maltodextrine.

Application:

- Premixes
- Meat products
- Sweets
- Dessert
- Instant desserts
- Confectionery
- Cream cheese cake compositions
- Beverage powders
- Dried sourdough

Product advantages:

- Improved flavour in finished products
- Mild acidification
- Vegetable carrier
- Acid regulative
- Regulated pH-value stops growth of specific micro-organisms

Product information:

Required quantity

Depending on application and product.
Dosage approx. 0,5-2%.
Recommended dosage for cheesecake:1-2%

Legal declaration

Lactic acid powder

Ingredients

Maltodextrine, lactic acid, gum arabic, dextrin