



PRO 312

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

Application:

- Premixes
- Meat products
- Sweets
- Instant desserts
- Confectionery
- Cheese cake compositions
- Beverage powders
- Dried sourdough

Product advantages:

- Improved flavour in finished products
- Mild acidification
- Animal product used as a carrier
- Refreshing taste
- Acid regulative
- Regulated pH-value stops growth of specific micro-organisms

Product information:

Required quantity

Depending on application and product.
Dosage: 0,5% - 2%

Legal declaration

Lactic acid powder

Ingredients

Maltodextrine, lactic acid, gelatine, modified starch