



PRO 312

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

Application:

- Cheesecake composition
- Meat products
- sweets, dessert
- Instant desserts
- Confectionery
- cream cheese cake
- Beverage powders
- Dried sourdough

Product advantages:

- flavour improvement in finished products
- mild acidification
- animal carrier
- refreshing taste
- acid regulative
- inhibition of specific mirco-organism
- growth due to ph-regulation

Product information:

Required quantity

Depends on application and the special needs of the product. Dosage appox. 0,5-2%.
Recommended dosage for cheesecake:1-2%

Legal declaration

Lactic acid powder

Ingredients

Maltodextrine, lactic acid, gelatine, modified starch