DL-Malic Acid

COMPANY:

XST have been specialized in manufacturing Fumaric acid and DL-Malic Acid since 2008. Starting with only 5 persons, no fund, no equipment, XST passed the most difficult period......Now we become the largest, most reliable manufacturer of DL-Malic Acid, Fumaric acid, and more than 250 employees, everyone has strong work ethic and responsibilities sense.

Our yearly output: Fumaric acid: 20000 tons, DL-Malic Acid: 20000 tons

DL-Malic Acid is colorless crystals and soluble in water.

It is a naturally occurring acidulant and can be found in a wide range of fruits and berries.

DL-Malic Acid is a new generation of food acidulant. Biological and nutrition sector has been hailed as "the best food acidulant."

It is widely used in alcohol, beverages, jams, chewing gum and other foods. It is currently the largest amount and better prospects organic acid in food industry.

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1. Interesting Applications With DL-Malic Acid

- Jams
- Fruit Jellies
- Pharma
- Chewing Gum
- Pet Food
- Candy
- Carbonated Beverages
- Fruit Juices
- Iced Tea
- Sport Drinks
- Cider Drinks

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2. Potential Applications of DL-Malic Acid

Benefits in use:

1. DL-Malic Acid is Used to make Cheese
   - Antiseptic
   - Improved cheese flavor

Need to enrich your taste buds with fresh, soft and tasteful yummy cheese? TRY OUR DL-Malic Acid!!!

2. DL-Malic Acid Can Keep Your Fruits and Vegetable Fresh
   - Retains and enhances flavor
   - Longer shelf life

Dip Fruits and Vegetables in diluted DL-Malic Acid solution, wipe dry to make them stay afresh and enhance the taste!!!

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3. Jams and Fruit Jellies taste delicious with Malic Acid
   ● Enhances taste of fruit flavors
   ● Acidity adjustment
   ● Stimulated taste for a longer period of time

   Enjoy delightful yummy jams and tongue rolling jellies with our DL-Malic Acid!!!

4. DL-Malic Acid in Fruit Juice & Beverage
   ● Enhances the fruit flavors by prolonging their release
   ● Results in smoother and natural tasting flavor profile
   ● Improves sweet / sour taste in sugar-free drinks

5. Savory Snack Foods Taste Best With DL-Malic Acid
   ● Enhances the spice, seasoning and other flavors by prolonging the release
   ● Smoother and natural tasting flavor profile
   ● Provides more sourness than other acidulants
6. DL-Malic Acid in pickles
- Enhance the flavor by prolonging their release
- Provide stronger picked vegetable flavor
- Acts as a flavor blender and gives natural tasting flavor profile
- Dissolves rapidly in the brine used to pickle the vegetables

- Enhances the taste profile
- Retains the flavor for a long time
- Suggested dishes:
  - Dry and Gravy Vegetable dishes

Want to know more? PLS CONTACT US:

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