

Acidulants



Univar Food Ingredients provides a full line of acidulants – which have multiple functions and unique properties for optimizing ingredient selection for the newest food application. Acidulants are used broadly throughout the food industry for a variety of functions including flavor, pH control and preservation.

There are many choices and options for the food formulator in available food acids. These multi-functional ingredients impart sourness, improve taste, enhance flavor, control pH, provide buffering, chelate trace metals and improve antioxidant and preservative functionality. Acidulants can be differentiated by form, flavor, and solubility. Most acids are tart – some dissipate quickly while others linger. The subtle flavor differences, ability to balance sweetness, and flavor enhancement will impact the final taste profile of a food or beverage product. Solubility is an important consideration and varies depending on the food system. The selection process includes understanding both the physical characteristics of the acidulant and the functions it provides. Univar can provide several different samples of acidulants to test during the initial development efforts. The interactions between the acidulant and the food system are optimized under these conditions.

Our sales professionals work directly with you to tailor a range of services and products that fit the way you do business.

fresh
ideas

Univar Food Ingredients

Questions? Contact us at foodingredients@univarusa.com
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Acidulants

Product	Form	Flavor	Solubility	Natural	Function	Applications
Acetic Acid	Granular/solution	Vinegar	Moderate	Yes	Flavor enhancer, pH control, preservative	Snack foods, dressings and processed meats
Adipic Acid	Granular	Tart	Low	No	Leavening, starch modification, flavor enhancer, pH control	Bakery, specialty starches, gelatin desserts, fruit fillings, candies, cheese analogs
Ascorbic Acid	Powder/granular	Citrus/sour	High	Yes	Vitamin, flavor, pH control, antioxidant	Food fortification in most food and beverage systems
Citric Acid	Powder/granular	Citrus/sour	High	Yes	Flavor, pH control, preservative, chelant	Highly compatible in most food and beverage systems
Erythorbic Acid	Powder/granular	Tart	High	No	Flavor, antioxidant, pH control, preservative	Fruits and fruit fillings, candies, gelatin
Fumaric Acid	Powder/granular	Bitter/sour	Low	No	Leavening, reduce pH, flavor, heat resistance, low hygroscopicity	Tortillas, bakery, candies
GDL	Crystals	Mildly acidic	High	Yes	Leavening acid, flavor enhancer, pH control	Bakery, dressings, dairy, desserts, alginate systems
Lactic Acid	Powder/liquid	Mild taste	High	Yes	Preservative, flavor enhancer, antimicrobial, pH control, dairy compatible	Meats, snacks, candy, soups, dairy, salad dressings, bakery
Malic Acid	Powder	Mildly tart	High	No	Flavor, preservative, pH control, synergistic with aspartame	Canned foods, syrups, gums, preserves, gelatin desserts and snacks
Phosphoric Acid	Liquid	Sour	High	No	Flavor, pH control, buffer	Cola beverages, salad dressings, vegetable oils, jams and jellies
Tartaric Acid	Powder	Very tart	Low	Yes	Leavening acid, dough conditioner, flavor, pH control	Bakery, grape and lime flavored candies, beverages



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