



B.C.H. America, Inc.

- Since 1997

Acidulants Portfolio

Calcium Citrate

Properties: Is a fine white powder

Purpose: Buffer, dietary supplement, firming agent, nutrient, sequestrant

Where Used: Beans (lima), flour, peppers

Citric Acid

Properties: Small, clear crystals; odorless

Purpose: Antioxidant, emulsifying agent, natural preservative

Where Used: Ice cream, sorbets, sodas, juices, powdered beverages, candies, frozen foods, wine, and canned foods

Fumaric Acid

Properties: White crystals; odorless

Purpose: Acidifier, curing accelerator, flavoring agent

Where Used: Beverage mixes (dry), candy, desserts, pie fillings, poultry, wine

Lactic Acid and Salts

Properties: Yellow to colorless crystals or syrupy 50% liquid

Purpose: Acid, antimicrobial agent, curing agent, flavor enhancer, flavoring agent, pH control agent, pickling agent, solvent, vehicle

Where Used: Cheese spreads, egg (dry powder), olives, poultry, salad dressing mix, wine

Malic Acid

Properties: White or colorless crystals; acid taste

Purpose: Acidifier, flavor enhancer, flavoring agent, pH control agent, synergist for antioxidants

Where Used: Beverages (dry mix), candy (hard), candy (soft), chewing gum, fats (chicken), fillings, fruit juices, fruits (processed), gelatins, jams, jellies, lard, nonalcoholic beverages, puddings, shortening, soft drinks, wine

Potassium Citrate

Properties: Colorless transparent crystals or white powder; odorless with salty taste

Purpose: Miscellaneous and general-purpose buffer, pH control agent, sequestrant

Where Used: Jelly (artificially sweetened), margarine, meat products, milk, oleomargarine, wine

Sodium Citrate

Properties: Sodium citrate is the trisodium salt of citric acid. White crystalline powder or white granular crystals

Purpose: Flavoring agent, pH control agent, anticoagulant

Where Used: Gelatin mix, ice-cream, jams, sweets, milk powder, processed cheeses, carbonated beverages, and wine

Tartaric Acid

Properties: Colorless to translucent crystals or white powder; odorless with an acid taste

Purpose: Acid, firming agent, flavor enhancer, flavoring agent, humectant, pH control agent, sequestrant

Where Used: Baking powder, beverages (grape and lime flavored), jellies (grape flavored), poultry, wine

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