



COMPLEMENTS



TECHNOLOGICAL SUPPLEMENT CITRIC ACID

ACIDITY REGULATOR AND FLAVOUR ENHANCER
PRESENTED IN CRYSTALLINE FORM

400g e



0 kcal/g

TECHNOLOGICAL SUPPLEMENT

ACIDITY REGULATOR AND FLAVOUR ENHANCER

DAYELET CITRIC ACID is an organic acid obtained by enzymatic fermentation of sugar molasses. It is presented in soluble crystal form, with a strong and pleasant taste. It has several applications in confectionery products since it prevents oxidation, improving and regulating the activity of other preservative and antioxidant substances. Its addition levels are always around 1%.

**SUGAR-FREE, GLUTEN-FREE, EGG-FREE,
LACTOSE-FREE, SOY-FREE, FRUCTOSE-FREE,
CHOLESTEROL-FREE AND SALT-FREE.**

In desserts and refreshing drinks, it provides its characteristic lemon taste and regulates the pH. In jams, it gels fruit pectins, helping to preserve them and providing a pleasant acid taste. It enhances the effect of all fruit aromas and delays the darkening of fruit. As acid, it is used in jellies, jams, juices, soft drinks, popsicles, candy, sweets, etc. It stabilizes the natural colour of drinks, sweets and cooked yolks. It can substitute lemon juice in sorbets and iced drinks. Just as cream of tartar, it modifies the rheological properties of sugar, making it more malleable.

THIS PRODUCT IS:

sugar-free, gluten-free, lactose-free, egg-free, soy-free, fructose-free, cholesterol-free and salt-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:

citric acid monohydrate.

NUTRITION INFORMATION PER 100g:

0 kcal/100g. Carbohydrates: 0% [0% of them are polyols]. Other hydrates: 0%. Nutritional fibres: 0%.

Fat: 0% [Saturated fat: 0%].

Protein: 0%. Sodium: 0%.

MORE INFORMATION:

<http://www.dayelet.co.uk/citric-acid.html>



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