



Acidulants

Appealing tartness, lasting freshness



PLANT-BASED



VEGAN/
VEGETARIAN



NON-GMO
AVAILABLE*

Acidulants help create the refreshing bite in a sports drink, the creamy meltability in cheese, the gelled texture in jellies – while increasing ingredient system stability and prolonging a product's shelf life.

Citric acid occurs in citrus fruits like lemons, limes and oranges. Today, it is produced cost-effectively for food processing needs via fermentation. Citrates are produced by adding potassium or sodium to citric acid, then purifying and evaporating the solution.

Multi-functional ingredients

- **Flavor enhancers**, modulating sweetness, adding tartness and balancing acidity
- **System stabilizers**: regulating acidity, emulsifying, buffering, preventing oxidation
- **Versatile applications**, including a wide range of foods and beverages, plus household detergents, cosmetics and pharmaceuticals

Reliable product quality and supply

Cargill offers a portfolio of high-quality acidulants, supported by technical expertise and a reliable global supply chain.

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Citric Acid <i>Liquid</i> <i>Anhydrous</i>	<ul style="list-style-type: none"> • Tart, acidic taste • Odorless 	<ul style="list-style-type: none"> • Adds tartness, modifies sweetness, enhances flavors • Improves stability & shelf life
Sodium Citrate	<ul style="list-style-type: none"> • Salty / sour taste • Odorless 	<ul style="list-style-type: none"> • Emulsifies ingredients • Acts as a buffering agent • Improves stability & shelf life
Potassium Citrate	<ul style="list-style-type: none"> • Salty / sour taste • Odorless 	<ul style="list-style-type: none"> • Aids in low-sodium formulation • Acts as a buffering agent • Improves stability & shelf life

APPLICATIONS



Bakery



Beverages/
Alcoholic
Beverages



Confectionery



Convenience
Foods



Dairy



Dry Beverage
Mixes



Jams/
Jellies



Meat/Fish



Snacks/
Cereals

Partner with Cargill for high-performing ingredients.

Contact your sales representative, call us at **1-877-SOLUTNS** (765-8867) or visit www.cargill.com.

* There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.