



# Acidulants

Appealing tartness, lasting freshness.

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.



**Plant-based**



**Vegan / vegetarian**



**Non-GMO\* available**

# 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

	Properties	Functional Benefits
<b>Citric Acid</b> <i>Liquid</i> <i>Anhydrous</i>	Tart, acidic taste Odorless	Adds tartness, modifies sweetness, enhances flavors Improves stability & shelf life
<b>Sodium citrate</b>	Salty / sour taste Odorless	Emulsifies ingredients Acts as a buffering agent Improves stability & shelf life
<b>Potassium citrate</b>	Salty / sour taste Odorless	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.

Learn more at [cargill.com](https://www.cargill.com).

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

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